# *Christmas & Hogmanay*

# *2026*

***Thank you for your valued enquiry. We have pleasure in enclosing our 2026 festive menus.***

***If you have any queries or require any additional information, then please do not hesitate to contact us by email, info@craighaar.co.uk or by telephoning us on 01224-712275 and we shall be happy to assist – just ask for the duty manager.***

***We can also offer bespoke menus if you wish and gluten free choices are clearly indicated on each menu (GF).***

***Our dedicated function rooms are available for private use, and at no charge.***

***The Donside Suite can accommodate up to 80 diners and our Library can seat up to 22 diners. Both rooms are well presented and offer comfortable and attractive surroundings for your private lunch or dinner. Please feel free to visit the hotel website at www.craighaarhotel.com or come in person to view the rooms or discuss menus/queries etc.***

***Wishing you a very happy and enjoyable festive season.***

***The Craighaar Hotel***

CRAIGHAAR
HOTEL

# Pre-Festive Function Menu

Honeydew melon with mango coulis and raspberry sorbet (GF)(V)(VG)

Chef's homemade smooth chicken liver parfait
served with onion chutney and gluten free oatcakes (GF)

Spiced parsnip and apple soup (V) (GF) (VG)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage,
glazed, roasted winter root vegetables, roast potatoes, brussel sprouts,
gravy and cranberry sauce

Baked fillet of hake with a pea puree and sun dried tomato concasse
served with roast potatoes, drizzled with basil oil (GF)

Slow-roasted honey and mustard-glazed ham with a maple syrup and peach jus served with
roast potatoes, brussel sprouts and glazed, roasted winter root vegetables (GF)

Beetroot and caramelised red onion tart with roast potatoes, brussel sprouts and
winter glazed roasted root vegetables (VG) (GF) (V)

Traditional Christmas pudding served on a pool of cognac and vanilla sauce

Dark chocolate tart served with white chocolate sauce  with a scoop of toffee ice-cream (GF) (VG)

Raspberry and gin cheesecake served with a vegan coconut ice-cream (GF)(VG)

Tea/coffee and sweet mincemeat pies

**LUNCH 2-courses £25.95 or 3-courses £31.95**

**DINNER 2-course £32.95 or 3-course £38.00**

(Please note that all diners must select from either a 3-course menu or the same starter and main OR main and dessert menu. Thank you )

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HOTEL

# Pre-Festive Dinner Menu (from 1st– 23rd December)

Seafood pot fin a thermidor sauce , served with toasted gluten free ciabatta bread (GF)

Pork belly marinated in a sweet soya sauce, served with a ginger and lime slaw (GF)

Pink grapefruit, pineapple, mango and pomegranate seeds served with raspberry sorbet (GF) (V) (VG)

Fanned avocado with hummus, drizzled with walnut vinaigrette (V) (VG) (GF)

Cauliflower, potato and cumin soup (V) (VG) (GF)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage,
and winter glazed roasted root vegetables, brussel sprouts, roast potatoes,
gravy and cranberry sauce

Venison and wild mushroom stew served with truffle-salted fries and roasted asparagus tips (GF)

Supreme of chicken with a chasseur sauce and creamy garlic mash,
served with glazed, roasted winter root vegetables (GF)

Baked fillet of cod set on a pea puree and a sun-dried tomato concasse,
served with roasted potatoes (GF)

Sweet potato and red onion marmalade seeded tart served with chunky fries and
honey-glazed sugar snap peas (V) (VG) (GF)

Traditional Christmas pudding served on a pool of cognac vanilla sauce

White chocolate and raspberry crème brulee served with gluten free shortbread and
vanilla ice-cream (GF)

Coconut pannacotta with a mango and pineapple salsa and coconut ice-cream (GF)

Chocolate and blood orange tart with a fruit compote and raspberry sorbet (V) (VG) (GF)

Selection of Scottish cheese—Strathdon blue, cheddar and chive, and
smoked applewood, served with biscuits and chutney.

Tea/coffee and sweet mincemeat pies

**2-coure with tea/coffee £35.00**
**3-course with tea/coffee £42.00**

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# Pre-Festive Lunch (1st-23rd)

Honeydew melon with mango coulis and raspberry sorbet (GF)(V)(VG)

Chef's homemade smooth chicken liver parfait served with onion chutney and gluten free oatcakes (GF)

Smoked mackerel and prawn mousse with pickled cucumber and horseradish cream (GF)

Spiced parsnip and apple soup (V) (GF) (VG)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage,
and glazed, roasted winter root vegetables, roast potatoes, brussel sprouts,
gravy and cranberry Sauce

Baked fillet of hake with a pea puree sun dried tomato concasse
served with roast potatoes, drizzled with basil oil (GF)

Slow roasted honey and mustard glazed ham with a maple syrup peach jus served with
roast potatoes, brussel sprouts and winter glazed roasted root vegetables (GF)

Beetroot and caramelised red onion tart with roast potatoes, brussel sprouts and
winter glazed roasted root vegetables (VG) (GF) (V)

Traditional Christmas pudding served on a pool of cognac and vanilla sauce

Dark chocolate tart served with white chocolate sauce  with a scoop of toffee ice-cream (GF) (VG)

Raspberry and gin cheesecake served with a vegan coconut ice-cream (GF)(VG)

Meringue nest filled with baileys liqueur whipped cream, fudge chunks and
drizzled with caramel sauce (GF)

Tea/coffee and sweet mincemeat pies

2 courses £25.95
3 courses  £31.95

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# Hogmanay Candlelit Dinner

Trio of melon with Parma ham, drizzled with vintage balsamic syrup (GF)

Black haggis bon bons with a whisky grain mustard dip

Smoked salmon and a prawn mousse served with dill and
lemon dressing and a fine leaf salad (GF)

Homemade Cullen skink served with gluten free oatcakes (GF)

Champagne and cassis granita served in a frosted glass (GF) (VG)

Pan-roasted loin of venison with a redcurrant sauce, clapshot and skirlie

Baked fillet of hake with a pea puree and a medley of beans, drizzled with basil oil and
served with smoked paprika parmentiere potatoes (GF)

Supreme of chicken chasseur served with creamy garlic mash and glazed,
roasted winter root vegetables (GF)

Prime 8oz ribeye steak cooked to your liking , garnished with tomatoes , onion rings,
button mushrooms, and parsley butter served with homemade hand cut chips.

Carrot, mushroom and spinach wellington flavoured with spiced marmalade and served with
homemade chunky fries and honey-glazed sugar snap peas (V) (VG)

Craighaar sticky toffee pudding served with toffee sauce and vanilla ice cream

Rhubarb and amaretti crumble served with coffee ice-cream

Chocolate blood orange tart served with a fruit compote and a raspberry sorbet (GF) (VG)

Selection of Scottish cheese— Strathdon blue, cheddar and chive, smoked applewood,
served with biscuits and chutney

Tea/coffee and fudge

**£59.00**