



Christmas & Hogmanay 2025

Thank you for your valued enquiry. We have pleasure in enclosing our 2025 festive menus.

If you have any queries or require any additional information, then please do not hesitate to contact us by e-mailing 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.



CRAIGHAAR HOTEL

Pre-Festive Restaurant Lunch (1st-23rd Dec)

Prawn, Mango and Avocado Cocktail with Baby Gem Lettuce and
Bloody Mary Sauce (GF)

Homemade Venison and Pheasant Terrine with Cumberland Sauce and Oatcakes (GF)

Wild Mushroom and Blue Cheese Bruschetta, Mushrooms Sauteed in Garlic Butter served on Toasted
Ciabatta, topped with Blue Cheese (V)

Spiced Carrot and Lentil Soup (V) (GF) (VG)

Traditional Roast Turkey served with Oatmeal Stuffing, Chipolata Sausage,
and Winter Glazed Roasted Root Vegetables, Brussel Sprouts, Gravy and
Cranberry Sauce

Fillet of Haddock Mornay Coated with a Mature Cheddar Cheese Sauce, served with Roast Potatoes and
Winter Glazed Roasted Root Vegetables (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)

Vegan Moussaka, Layers of Aubergine, Mushrooms, Walnuts, Chick Pea and Lentils in a Tomato, Garlic
Sauce topped with a herby crumb and
served with Side Salad (VG) (GF)

Traditional Christmas Pudding served with a Rich Brandy Crème Anglaise Sauce

Vegan Chocolate and Coconut Tart with Coconut Ice Cream (GF) (VG)

Caramelised Biscuit Cheesecake with Vanilla Ice Cream, White Chocolate Crumb

Iced Apricot Sherry Marquise served with Chantilly Cream and Mixed Berry Coulis (GF)

Coffee and Sweet Mincemeat Pies

2-courses £25.95 3-courses £31.95



CRAIGHAAR HOTEL

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

Tian of Crab, Avocado and Tomato served on Fine Leaf Salad with a Ginger and Lime Dressing (GF)

Cubes of Stornoway Black Pudding with Bacon Lardons, Crisp Bread Croutons on a Bed of Leaves with Raspberry Vinaigrette

Asparagus, Sweet Pepper, Cheese Tart served warm with Vintage Balsamic Syrup (V)

Honeydew and Cantaloupe Melon with Mixed Berry Compote and Raspberry Sorbet (GF)(V)(VG)

Carrot, Sweet Potato and Roasted Butternut Squash Soup (GF) (V) (VG)

Traditional Roast Turkey served with Oatmeal Stuffing, Chipolata Sausage, and Winter Glazed Roasted Root Vegetables, Brussel Sprouts, Gravy and Cranberry Sauce

Baked Fillet of Cod with a Creamy Leek Fondue and a Quenelle of Grain Mustard Mash

Creamy Tuscan Chicken served with Wild Rice and Roasted Cherry Tomatoes (GF)

Strips of Pork Stroganoff served with Basmati rice

Roasted Butternut Squash and Lentil Wellington Flavoured with Cumin in a Filo Parcel, served with Grilled Asparagus and Homemade Hand Cut Chips (VG)

Traditional Christmas Pudding served with a Rich Brandy Crème Anglaise Sauce

Cherry and White Chocolate Blondie with Cherry Ganache served with Clotted Cherry Ice Cream

Winter Berry Crème Brûlée served with Gluten Free Shortbread and Vanilla Ice Cream (GF)

Vegan Chocolate and Coconut Tart with Coconut Ice Cream (GF) (VG)

Selection of Scottish Cheese Strathdon Blue, Cheddar and Chive, Smoked Applewood served with Biscuits and Chutney

Coffee and Sweet Mincemeat Pies

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



CRAIGHAAR HOTEL

Pre-Festive Function Menu

Prawn, Mango and Avocado Cocktail with Baby Gem Lettuce and
Bloody Mary Sauce (GF)

Home-made Venison and Pheasant Terrine with Cumberland Sauce and Oatcakes (GF)

Spiced Carrot and Lentil Soup (V) (GF) (VG)

Traditional Roast Turkey served with Oatmeal Stuffing, Chipolata Sausage,
and Winter Glazed Roasted Root Vegetables, Brussel Sprouts, Gravy and
Cranberry Sauce

Fillet of Haddock Mornay Coated with a Mature Cheddar Cheese Sauce, served with Roast Potatoes and
Winter Glazed Roasted Root Vegetables (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)

Vegan Moussaka, Layers of Aubergine, Mushrooms, Walnuts, Chick Pea and Lentils in a Tomato, Garlic
Sauce topped with a herby crumb and
served with Side Salad (VG) (GF)

Traditional Christmas Pudding served with a Rich Brandy Crème Anglaise Sauce

Vegan Chocolate and Coconut Tart with Coconut Ice Cream (GF) (VG)

Iced Apricot Sherry Marquise served with Chantilly Cream and Mixed Berry Coulis (GF)

Coffee and Sweet Mincemeat Pies

LUNCH 2 course £25.95 and 3 course £31.95
DINNER 2 course £32.95 and 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)

CRAIGHAAR HOTEL

Hogmanay Candlelit Dinner

Prawn, Mango and Avocado Cocktail with Baby Gem Lettuce and
Bloody Mary Sauce (GF)

Goats Cheese, Asparagus and Sweet Pepper Tart Drizzled with
Balsamic Syrup served on Dressed Rocket Leaves (GF) (V)

Pork Belly Marinated in a Sweet Soy Sauce, Served with Ginger and Lime Slaw (GF)

Homemade Oxtail and Roasted Root Vegetables Soup (GF)
Served with a bread roll
(Gluten free bread available on request)

Champagne and Cassis Granita served in a Frosted Glass (GF) (VG)

Venison Bourguignon with Jasmine Rice and Sweet Potato Fries (GF)

Supreme of Chicken Stuffed with Skirlie with a Malt Whisky Creamy Sauce served with Panache of
Vegetables and Boulangère Potatoes

Grilled Fillet of Sea Bass served with a Romesco Sauce (a Puree of Garlic, Mixed Nuts Peppers and
Paprika) served with Roasted Root Vegetables and Crushed Potatoes (GF)

Prime 8oz Sirloin Steak Cooked to your liking Garnished with Tomatoes, Onion Rings,
Button Mushrooms and Parsley Butter served with Homemade Hand Cut Chips

Roasted Butternut Squash and Lentil Wellington Flavoured with Cumin in a Filo Parcel, served with Grilled
Asparagus and Homemade Hand Cut Chips (VG)

Craighaar Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream

Banoffee Meringue with Chantilly Cream, Toffee and Chocolate Sauce (GF)

Cherry and White Chocolate Blondie with Cherry Ganache served with Clotted Cherry Ice Cream

Selection of Scottish Cheese Strathdon Blue, Cheddar and Chive, Smoked Applewood
served with Biscuits and Chutney

Coffee and Fudge

£59.00

