

- THE CRAIGHAAR HOTEL -

Sample Lunch Menu – Sunday

starters

Freshly Prepared Soup of the Day	£ 3.95
<i>Served with Balmoral bread (Gluten free bread available, please ask at time of ordering)</i>	
Haggis Bon Bon's	£ 5.95
<i>Served with a Drambuie sauce</i>	
Crayfish, Avocado and Mango Cocktail (GF)	£ 6.50
<i>Bound together with a coriander, soya and sweet chilli dressing</i>	
Chicken Liver Pate	£ 5.25
<i>Served with beetroot chutney and cocktail oatcakes</i>	

lighter mains

Seafood Pot	£ 7.50
<i>A selection of fish in a thermidor sauce served with a puff pastry lid</i>	
Chilli Bowl (GF)	£ 6.95
<i>Rice and beef chilli topped with nachos and cheddar cheese (Gluten free without nachos)</i>	
Bookmaker Sandwich	£ 8.95
<i>Minute steak cooked on the chargrill, served in toasted bread with Dijon mustard mayo and caramelised onion, served with salad and French fries</i>	
Classic Chicken Caesar Salad (GF)	£ 7.95
<i>Chicken, crispy bacon, croutons and olives, with shaved Parmesan and Caesar dressing (Gluten Free without the croutons)</i>	

SUNDAY LUNCH

Prime Scottish Roast Beef
Served with Yorkshire pudding, gravy, vegetables and roast potatoes
£11.95

Citrus Crusted Baked Fillet of Salmon (GF)
Served on a spring onion mash with a mussel, king prawn and crayfish infused saffron cream sauce
£ 11.95

mains

Battered Fresh North Sea Haddock	£11.95
<i>Served with salad, Chef's own hand cut thick chips and a side of tartare sauce</i>	
Traditional Club Sandwich	£10.95
<i>Roast chicken, bacon, lettuce, tomato and mayonnaise served on toasted white bread with salad and French fries</i>	
Finest Aberdeen Angus Steak Burger	£11.95
<i>Served in a toasted brioche bun, with Applewood smoked cheese, shoestring fries and tomato relish</i>	
Chicken Stuffed with Black Pudding	£ 9.95
<i>Served with Drambuie sauce and a selection of vegetables and potatoes</i>	
Courgette and Mixed Mushroom Stroganoff (V)	£ 9.50
<i>Served on pappardelle pasta with garlic bread</i>	

puddings

Sticky Toffee Pudding	£ 5.50
<i>Craighaar sticky toffee pudding with toffee sauce, served with crème fraîche</i>	
Vanilla Crème Brûlée (GF)	£ 5.50
<i>Served with white chocolate ice cream</i>	
Warm Chocolate Brownie	£ 5.50
<i>Chef's own chocolate brownie served with walnut brittle, chocolate sauce and a walnut and maple syrup ice cream</i>	
Strawberry Meringue Nest	£ 5.50
<i>Served with Chantilly cream</i>	
Trio of Ice Cream or Sorbet	£ 4.95
<i>Served in a freshly made brandy basket Vanilla - Strawberry - Toffee Ripple - Chocolate - White Chocolate Champagne - Orange - Mango - Blackcurrant - Kiwi</i>	

sides

Thick Hand Cut Chips	£ 2.45
Traditional French Fries	£ 2.45
Shoestring French Fries	£ 2.45
Selection of Vegetables	£ 2.45
New Potatoes	£ 2.45
Selection of Vegetables and Potatoes	£ 2.75
Baked Potato	£ 2.95
Garlic Ciabatta	£ 2.45

coffee and tea

Freshly Brewed Coffee and Fudge	£ 2.65
Espresso <i>Short strong black coffee</i>	£ 2.45
Cappuccino <i>Espresso with steamed milk</i>	£ 2.70
Café Latte <i>Espresso with steamed milk, topped with froth</i>	£ 2.70
Espresso Doppio <i>Double measure of coffee</i>	£ 2.65
Americano <i>Espresso topped with water</i>	£ 2.45
Selection of Twinings™ Teas	£ 2.65
<i>Please ask your server for our selection of fruit and herbal teas</i>	

Before ordering, please speak to our staff if you have a food allergy or intolerance.

Our chef will be happy to advise or suggest alternatives.

[V] Vegetarian

[GF] Gluten Free