

THE CRAIGHAAR HOTEL



CHRISTMAS/HOGMANAY 2018

Leave the organising to us and celebrate Christmas with us at the Craighaar Hotel. Whether it's a cosy pre-Christmas lunch with friends or family, or an office-bash for up to 80 guests, we've got just what you need to get you into the Christmas spirit.

We will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax.

In addition to these menus, we also offer a party menu for groups of 24+ people. 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.

Please also note that we offer excellent stay over rates for our guests attending functions at the hotel. Please enquire about this when making your function booking.

Wishing you a very happy and enjoyable festive season.

The Craighaar Hotel



HOGMANAY CANDLELIT DINNER

Platter of Rannoch smoked venison and chicken accompanied with a red pepper pesto and micro salad leaves (GF)

Mulled pear, Stilton and walnut salad with dressed leaves and walnut dressing (V) (GF)

Ham Hock Terrine served with gooseberry chutney and cocktail oatcakes

Broccoli and mature Cheddar cheese soup with herb croutons served with warm Balmoral bread (V)

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

Seared barbery duck breast with butternut purée, roasted sweet potatoes and a spiced cherry and orange compote (GF)

Corn fed supreme of chicken stuffed with local haggis, served with mashed turnip and potato clapshot and a malt whisky cream sauce

Grilled fillet of sea bass served with a creamy leek fondue and a quenelle of cheesy mash (GF)

Mediterranean vegetables, puy lentils and goats cheese wellington served with chateau potatoes and a tangy tomato and basil sauce (V)

Prime 6oz fillet steak cooked to your liking, garnished with tomatoes, onion rings, button mushrooms and parsley butter, served with hand cut chunky chips

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

Lemon and lime syllabub served in a chocolate cup with macerated berries (GF)

Trio of Raspberries:- raspberry mojito cheesecake, raspberry mousse and a tower of raspberry shortcake (GF)

Selection of Scottish Cheeses; Strathdon Blue, Caboc and Single Malt Whisky Cheddar
Served with biscuits

Coffee and fudge

£41.95



PRE-FESTIVE DINNER MENU

(From 1st – 23rd December)

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

Spring onion, sweet pepper and goats cheese tart, served warm, drizzled with vintage balsamic syrup (V)

King prawns in garlic and lemon butter with roasted cherry tomatoes (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and sour cherry and Amaretto sorbet (V) (GF)

Red lentil, sweet potato and coconut soup served with locally baked Balmoral bread (V)

Champagne sorbet in a frosted glass (V) (GF)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes, brussel sprouts, baton carrots, gravy and cranberry sauce

Pavé of roasted lamb with minted cous cous, buttered asparagus tips and cumin roasted carrots with a redcurrant and Madeira jus (GF)

Grilled fillet of sea bass served with a creamy leek fondue and a quenelle of cheesy mash (GF)

Slow cooked blade of beef served with horseradish mash turned buttered courgettes and carrots, served with a jug of rich red wine beef jus (GF)

Roasted butternut squash and mushroom risotto drizzled with a vibrant herb oil (V)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Mango and coconut mousse served in a dark chocolate cup on a pool of white chocolate sauce (GF)

Orange, cinnamon and star anise crème brûlée, served with mixed berry compote and vanilla ice cream (GF)

Warm chocolate brownie served with walnut and maple syrup ice cream, drizzled with chocolate sauce (GF)

Selection of Scottish cheese; Strathdon Blue, Caboc and Single Malt Whisky Cheddar
Served with biscuits

Coffee and sweet mincemeat pies

£32.95

**Private dining up to 22 available in the Library or up to 24 in the Donside Suite
Groups of over 24 please refer to the 'Function Menu' selection**



PRE – FESTIVE RESTAURANT LUNCH

(1st - 24th December)

(Regular Lunch menu also available until Wednesday 5th Dec)

Scottish oak smoked salmon with mini capers and a lemon and dill dressing (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and Amaretto sorbet (V) (GF)

Chicken and chorizo terrine served with an orchard apple chutney, toasted ciabatta and beetroot glaze

Carrot and sweet potato soup served with crispy garlic and herb croutons (V)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes, brussel sprouts, baton carrots, gravy and cranberry sauce

Slow cooked roast pork loin served with roast potatoes, parsnips, broccoli, apple and sage purée and cider jus (GF)

Steamed fillet of smoked haddock with spring onion and cheese mash and a creamy tarragon sauce (GF)

Pappardelle pasta with green beans in a creamy herb and lemon sauce, glazed with Parmesan cheese (V)

Warm chocolate fondant served with mixed berry compote and vanilla ice cream

Raspberry cheesecake served with raspberry sorbet and Chantilly cream (GF)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Meringue nest filled with Baileys flavoured whipped cream and fudge pieces, drizzled with caramel sauce and served on a pool of chocolate sauce

Coffee and sweet mincemeat pies

2-COURSES £18.95 3-COURSES £22.95

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FUNCTION MENU

Crayfish, prawn and melon cocktail bound with a tarragon and lemon dressing (GF)

Smooth chicken liver parfait with a beetroot and red onion chutney, toasted Brioche and fine leaf salad

Tomato and basil soup served with a granary roll (V)

Roast turkey served with oatmeal stuffing, chipolata sausage,
gravy, cranberry sauce and winter vegetables and potatoes

Grilled escalope of salmon with spring onion and cheese mash, buttered sugar snap peas and a creamy
lemon and tarragon sauce (GF)

Pappardelle pasta with green beans in a garlic and herb cream sauce, glazed with Parmesan cheese (V)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Toffee and Baileys cheesecake served with salted caramel sauce (GF)

Cherry frangipane tart served with Morello ice cream

Coffee and sweet mincemeat pies

LUNCH £25.95

DINNER £29.95

