

CRAIGHAAR HOTEL



DINNER MENU

STARTERS

Fresh Seafood Pot	£5.75
Bound in a Thermidor sauce, served with warm ciabatta	
Chicken Liver and Mushroom Pate	£4.95
Served with a spicy gooseberry chutney and toasted brioche	
Spicy Chicken Wings	£5.95
Served With a Thai red sweet chilli sauce	
Cheese-Crumb stuffed Portobello Mushroom	£5.25
With a Marsala wine sauce	
Shetland Salmon Mousse	£4.95
Served with minted yoghurt and warm finger toast	
Tower of Haggis, Neeps and Tatties	£7.95
Served with a MacAllan malt whisky jus	
Smoked Chicken and Asparagus Salad	£5.95
Pieces of smoked chicken and fresh asparagus in a lemon and cracked black pepper mayonnaise	
Pan Seared King Scallops	£8.95
Shetland king scallops, pan seared and served with a timbale of smoked salmon and Savoy cabbage. Finished with drizzled Arran vinaigrette.	
Crab Salad	£8.50
Flakes of white crabmeat, fresh chillies and ginger bound with a citrus mayonnaise dressing, served on rocket leaves drizzled with lemon oil.	
Galia Melon with Fresh Fruit	£5.50
Fan of Galia melon with strawberries, blueberries and a Cointreau orange syrup.	

SOUPS

Freshly Prepared Soup of the Day	£3.95
Rich Crab Bisque Flavoured with Brandy and Dill Cream	£4.95
Wild Garlic Chicken and Leek Broth	£3.95

Choice of Soup served with Balmoral Bread, delivered fresh daily from local firm Chalmers of Bucksburn

MAIN COURSES

Special of the Day – changes daily

Steamed Fillet of Salmon	£11.95
Finished in a creamy smoked salmon and sweet pepper sauce served with vegetables and potatoes	
Breaded North Sea Haddock	£10.95
Served with side salad and French fries	
Smoked Trout with Tagliatelle	£9.95
Pieces of smoked trout, sun-dried tomatoes bound together with tagliatelle noodles glazed with parmesan shaving	
Chicken Korma	£9.95
Mild chicken korma served with Basmati rice and naan bread	
Seared Supreme of Chicken	£10.50
Chargrilled chicken breast finished in a creamy garlic and herb sauce, served with broccoli and new potatoes	
Club Sandwich	£9.95
Roast chicken, bacon, lettuce, tomato and mayonnaise served on toasted white bread with salad and French fries	
Beef Olives	£9.95
Stuffed with local white pudding, served in rich red onion gravy. Accompanied with vegetables and potatoes	
Rack Of Lamb	£15.95
Best end of lamb with a herb crust, simply roasted until pink accompanied with roasted cherry tomatoes and minted new potatoes and rosemary jus	
Pan Fried Escalopes of Highland Venison	£16.50
Served with roasted root vegetables, red wine jus and topped with crispy pancetta	
Aberdeenshire Fillet of Beef	£22.50
Aberdeenshire fillet of beef, cooked to order, and served with a nutmeg mash, caramelised shallots, swede puree and a malt whisky reduction	
Strips of Pork Fillet	£13.95
Tender pieces of pork fillet sautéed with onions finished in a creamy Tia Maria and hazelnut sauce served with a timbale of rice pilaff	
Goats Cheese and Cranberry Filo Parcels	£8.95
Served with a leafy salad drizzled with vinaigrette dressing	
Galette of Potato and Exotic Mushrooms	£8.95
Served with a redcurrant Jus	

SALADS

Cold Poached Salmon Salad	£9.50
With Marie rose Sauce	
Classic Chicken Caesar Salad	£8.95
Chicken, crispy bacon, croutons and black olives. With shaved Parmesan and Caesar dressing	
Cold Meat Platter	£9.95
Beef, chicken or ham, or choose the mixed platter	

FROM THE CHARGRILL

8oz Ribeye	£15.50
8oz Sirloin	£17.50
8oz Fillet	£20.50
16oz T-Bone	£21.50

All Steaks cooked to order, served with tomato, a flat cap mushroom, onion rings and French fries

Choose a sauce: Pepper, Diane or Port and Stilton	£2.50
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SIDES

French Fries	£1.95
Spicy Onion Rings	£1.95
Selection of Vegetables	£1.95
New Potatoes	£1.75
Selection of Vegetables and Potatoes	£2.25
Baked Potato	£1.95
Side Salad	£2.25
Garlic Ciabatta	£2.50

PUDDINGS

We hope that something from our list will tickle your fancy. After Dinner, you can enjoy coffee and fudge in the lounge and relax with an after dinner drink from our special selection.

Special Sweet of the Day

Raspberry, Blueberry And Blackberry Crème Brulée **£5.95**
Chilled raspberry, blueberry and blackberry crème brulée with a hot caramelised sugar crust, accompanied with vanilla ice cream

Dark Chocolate, Cinnamon And Apple Strudel **£6.95**
Luxury Belgian dark chocolate, cinnamon and apple strudel, with orange sauce Anglaise

Rhubarb, Ginger And Kiwi Fruit Cheesecake **£6.50**
Rhubarb, ginger and kiwi fruit cheesecake, with apricot compot and raspberry coulis

Craighaar Sticky Toffee Pudding **£5.75**
Made to our traditional recipe, served with toffee sauce and topped with crème fraiche

Strawberry Vacherin **£5.95**
Meringue filled with fresh strawberries, Chantilly cream and strawberry coulis

Craighaar Grand Dessert **£8.95**
A Grand selection of four delicacies from the sweets freshly made by the pastry chef; trust the pastry chef to come up with the ultimate in variety and quality

Selection Of Scottish Cheeses **£6.95**
Served with crackers, celery, apple and grapes

Caboc - {Double cream cheese rolled in pinhead oatmeal}

Dunsyre Blue - {Scottish blue cheese from Lanarkshire }

Howgate Brie - {Artisan farmhouse cheese, originally from Howgate, in Edinburgh is now produced in Dundee}

Strathdon Blue – {A luscious blue from Highland Fine Cheeses of Tain}

Gruth Dhu - {Black crowdie double cream cheese, rolled in peppercorns}

Highland Chief Cheddar - {Handmade Scottish cheese from Inverloch Cheeses, flavoured with single malt whisky}

Chef's Choice of Ice Cream **£5.50**
Served in a freshly made brandy basket

Strawberry - Vanilla - Caramello - Chocolate - White Chocolate

COFFEE

Freshly Brewed Coffee and Fudge	£2.65
Espresso Short strong black coffee	£2.45
Espresso Macchiato Espresso with a dash of milk	£2.55
Espresso Ristretto Very short espresso	£2.45
Espresso Doppio Double measure of coffee	£2.65
Americano Espresso topped with water	£2.45
Cappuccino Espresso with steamed milk	£2.70
Mochaccino Cappuccino with Ghirardelli chocolate	£2.80
Café Latte Espresso with steamed milk, topped with froth	£2.70
Latte Caldo Hot milk	£1.70
Ciocolato Caldo Hot chocolate	£2.80

LIQUEUR COFFEE

French	~	Cointreau	£4.95
Caribbean	~	Dark Rum	£4.95
St Patrick's	~	Bailey's	£4.95
Gaelic	~	Grouse	£4.95
Irish	~	Jameson	£4.95
American	~	Jack Daniels	£4.95
Calypso	~	Tia Maria	£4.95

TEA

Selection Of Liptons Teas, Served with Fudge	£2.65
Please Ask Your Server For Our Selection Of Fruit & Herbal Infusions Served With Fudge	