

Christmas Cracker

Served 12.00 to 5.00pm, 1 to 22 December • £12.00

Soup of the Day

Served with Crusty Bread and Butter

Roast Breast of Turkey

Served with all the Seasonal Trimmings

Traditional Plum Pudding

Served with a Brandy Sauce

Freshly Brewed Coffee with Mince Pies

Santa's Special

Served 12.00 to 9.30pm
1 to 22 December • £18.00

Fan of Melon

With Seasonal Berries and a Raspberry Coulis

Chef's Chicken Liver Pate

Served with Warm Toast

Soup of the Day

With Crusty Bread and Butter

Roast Breast of Turkey

With all the Trimmings

Roast Rib of Beef

Served with a Pan Gravy

Hot Poached Salmon

Served with a Hollandaise Sauce

Choice of Vegetarian Dish

Please ask for our Vegetarian Options

Traditional Plum Pudding with Brandy Sauce

Hot Apple Pie with Whipped Cream

Duo of Ice Creams

Freshly Brewed Coffee and Mince Pies

Cairngorm Hotel

Grampian Road • Aviemore • PH22 1PE

Phone: 01479 810233 • email: reception@cairngorm.com

Visit us online at: www.cairngorm.com

Festive Programme 2009/10

1 to 22 December

"Christmas Cracker" - Pre-Christmas Lunch, £12.00

"Santa's Special" - Pre-Christmas Lunch or Dinner, £18.00

11, 12, 18 and 19 December

7.00pm

Festive Party Nights, From £28 per person

23 December

Hot Highland Buffet Night

24 December

6.30pm

Christmas Parade

7.00 - 9.00pm

Family Christmas Party

£6.00 per person inclusive of Buffet

25 December

12.30 - 4.30pm

Christmas Day Lunch £45.00 per person
(Booking Essential)

26 December

9.30pm - Late

Entertainment in the Cairn Lounge

27 December

12.00 - 3.00pm

Sunday Lunch with Alistair on the Piano

9.30pm - Late

Karaoke in the Lounge

28 December

4.00 - 6.00pm

Graeme Mackay on the Accordion

9.30pm to Midnight

Graeme Mackay on the Accordion

29 December

8.30 - 11.00pm

Big Quiz with £300 Prize Money

Booking Essential

£3.00 per entry (Maximum team of 6)

30 December

9.30pm - Late

Hot Highland Buffet Night

Entertainment in the Cairn Lounge

31 December

7.00pm - Late

Highland Hogmanay Hooley

£75.00 per person (Booking Essential)

1 January 2009

3.00 - 5.00pm

Entertainment in the Cairn Lounge

9.30pm - Late

Karaoke in the Lounge

2 & 3 January

12.00 - 3.00pm

Sunday Lunch with Alistair on the Piano

Entertainment in the Cairn Lounge

4 January

To be confirmed

"Get Steamin"

£25.00 per person

Aviemore's Premier
Independent Hotel



Cairngorm Hotel

A V I E M O R E

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Cairngorm Christmas

2 Nights: £130.00*

Available 23 to 27 December 2009

Highland Hogmanay

3 Nights: £255.00*

Available 30 December 2009 to 2 January 2010

Additional/Shoulder Nights

Per Night: £50.00*

(27 to 29 December 2009 and 2 to 4 January 2010)

* All the above rates include our Full Highland Breakfast and are quoted per person, based on two people sharing a twin or double room. All Offers are subject to availability.

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Christmas Day Lunch

Tables available from 12.30pm to 4.30pm
£45.00 • Advance Booking is Essential

Galia Melon

Filled with Wild Berries soaked in Port

Peppered Mushrooms

Served with Mini Poppadoms

Oak Smoked Salmon and Prawns

With a Dill and Lemon Mayonnaise and a Crisp Salad

Hot Asparagus Spears

On a Bed of Char Grilled Vegetables with a Sweet Pepper Sauce

Our Own Home-made Chicken Liver Pate

With a Red Onion Marmalade and Warm Toast

Crofters Vegetable Soup

With Crusty Grampian Bread and Butter

Strawberry Sorbet

Poached Fillet of Salmon and Sole

With a Mushroom and Chive Hollandaise

Loin of Lamb

On a Rosti Potato with a Redcurrant Sauce

Roast Highland Turkey

With Cranberry Sauce, Stuffing, Chipolatas and Rich Pan Gravy

Prime Roast Sirloin of Beef

Served with a Highland Sauce and Game Chips

Vegetable Lasagne

With a Crisp Salad

Christmas Pudding

Orkney, Cheddar and Stilton Cheeses

Served with Biscuits

Chocolate Pot • Duo of Dairy Ices • Topsy Trifle

Hot Apple Pie with Rich Vanilla Cream

Hot Mincemeat Pies

Freshly Ground Coffee with Cream and Petit Fours

Hogmanay Dinner

Tables available from 7.00 to 9.30pm
Then dance the night away into the wee small hours
£75.00 • Advance Booking is Essential

Salad Leaves, Smoked Ham, Chicken,

Venison and Hot Croutons

Tossed in a Walnut Dressing

Oak Smoked Salmon and Prawns

With a Dill and Lemon Mayonnaise and Crisp Salad

Creamy Garlic Mushrooms

Served with Mini Poppadoms

Our Own Cairn Game Terrine

Served with a Red Onion Marmalade and Warm Toast

Galia Melon

Filled with Wild Berries, soaked in Port

Cock-a-Leekie Soup

With Crusty Bread and Butter

Champagne Sorbet

Haggis and Clapshot wi' a Dram

Poached Fillet of Salmon and Scallops

With a Herb Hollandaise

Prime Roast Sirloin of Beef

Served with a Rich Red Wine Sauce and Game Chips

Char Grilled Duck Breast

On a bed of Stir Fried Vegetables in an Apricot & Thyme Sauce

Chicken Ben MacDui

Breast of Chicken stuffed with Black Pudding and

Smothered in a Pepper Sauce

Home Made Filo Parcels

Stuffed with Spinach & Ricotta Cheese, on a bed of Ratatouille

Hot Apple Pie with Rich Vanilla Cream

Choux Bun in a Chocolate & Butterscotch Sauce

Duo of Ice Creams • Wild Berry Brulee

Selection of Scottish Cheeses

Freshly Ground Coffee, Traditional Mince Pies,

Black Bun and Petit Fours

Festive Party Nights

Our Festive Party Nights provide excellent food and entertainment for a truly successful corporate or social festive occasion. **Please book well in advance! £28.00 per person** includes Half Bottle of Wine per person if booked by end September. Special overnight B&B rate of £32 per party night guest (subject to availability).

Smoked Salmon and Prawn Marie Rose

Served with Bread and Butter

Half Galia Melon

With Seasonal Berries and Fruit Coulis

The Cairn Game Terrine

With Red Onion Marmalade and Toast

Chef's Soup of the Day

With Crusty Bread and Butter

Grilled Fillet of Salmon

Coated in a Coarse Grain Mustard and Herb Crust

Roast Breast of Turkey

Complete with all the Seasonal Trimmings

Prime Roast Rib of Beef

Served in a Red Wine Sauce and Game Chips

Chicken Craigellachie

Supreme of Chicken stuffed with Haggis served with Onion Gravy

Choice of Vegetarian Options

Christmas Pudding with a Brandy Sauce

Warm Apple Pie with a Rich Vanilla Cream

Duo of Dairy Ices

Freshly Brewed Coffee with Mince Pies

Hot Highland Buffet Nights

A Hearty Bowl of Highland Broth with Crusty Bread and Butter

Then, help yourself to your own selection from

Chef's Hot Highland Buffet Table:-

*Steak Mince • Haggis • Cairngorm Stovies • Venison Casserole
Steak & Mushroom Ale Stew • Bubblyjock Casserole • Fish Pie
Mushroom Stroganoff and much, much more . . .
with Crofters' Vegetables, Clapshot, Skirlie, Dumplings, Wild
Rice and Mashed, Baked, Chieftain or Rob Roy Potatoes*

Our Festive Wine List, which features House Wines, Red Wines, Rose Wines and White Wines from around the world by the bottle or glass as well as a choice of Champagne and Sparkling Wine, is available on request by email or post or it may be viewed on our website - www.cairngorm.com