

Cairngorm Hotel

Evening Menu

Available in the Restaurant,
Coffee Shop, Lounge Bar and Patio




Served from 5.00pm to 9.30pm



~ Starters ~

- Hearty Highland Soups**  **£3.10**
Choose from our delicious home-made soups, served with Grampian Bread
- Chicken Liver Pate** **£4.95**
Served with warm Toast and Red Onion Marmalade
- Flatcaps** **£4.95**
Grilled Mushrooms, drizzled with Olive Oil, Tomato Concasse then glazed with Cheese
- Chick 'n' Dip** **£5.45**
Seasoned Strips of Battered Chicken with your choice of a Dip - Garlic Mayonnaise, Sour Cream & Chives, B-B-Q, Tomato & Garlic or Sweet Chilli
Extra Dips **£0.50**
- Brie Wedges** **£4.95**
Brie, coated with Breadcrumbs and deep fried. Served with a Cranberry Sauce
- Highland Haggis**  **£4.95**
Haggis cooked to perfection and served on a Soda Scone with a creamy Mustard Sauce
- Haggis Lasagne**  **Main Course - £9.45 ... Starter - £5.45**
Pasta Sheets, layered with Haggis and Béchamel Sauce, topped with Cheese and served with Salad and Garlic Bread
- Melon and Fruits of the Forest** **£4.95**
Served with a drizzle of Lime Yoghurt

~ Special Seafood Starters ~

- Cairn's Prawn Glory**  **£7.95**
Sumptuous Prawn Cocktail served with Buttered Grampian Bread and King Prawns
- Smoked Haddock Crepe**  **£5.75**
Poached pieces of Smoked Haddock with diced Potato and Cream glazed with Cheese and served in a Crepe
- Bantry Bay Mussels** **£6.75**
Cooked **either** in White Wine with Cream and Garlic **or** in a rich Tomato, Garlic and Onion Sauce. Served with Grampian Bread
- Smoked Salmon**  **£8.25**
Scotland's finest Smoked Salmon served with Lemon, Capers, Onion and Buttered Grampian Bread

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Sunday Lunch

Dishes marked with



are Chef's own
Highland and Scottish
recipes based on
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~ Cairngorm Salads & Salad Starters ~

Our Salads contain Salad Greens and Croutons and can also be enjoyed with -

Grampian Bread & Butter - £1.50 • Chips - £2.50 • Boiled Potatoes - £2.00

Garlic Bread - £2.00 (with Mozzarella - £2.50)

Spice Up Your Life Starter - **£5.65** ... Main Course - **£7.75**

Turkey Strips tossed in Cajun Spices, pan fried in Olive Oil and served with a Spicy Tomato Dip

Hot Smokey Combo  Starter - **£5.65** ... Main Course - **£7.75**

Smoked Chicken, Smoked Ham and Smoked Sausage pieces
served with a Honey and Arran Mustard Sauce

Salad Chick Starter - **£5.65** ... Main Course - **£7.75**

Delicious Chicken with Melon, Orange Segments, Strawberries and Grapes
with a tangy Lime flavoured Yoghurt

Roll Mop Herring  Starter - **£5.65** ... Main Course - **£7.75**

Marinated Herring set on a bed of Salad and served with Sour Cream

Poached Salmon  Starter - **£5.85** ... Main Course - **£8.25**

Served on a bed of salad leaves with a Thousand Island Dressing

Black Beauty  Starter - **£5.35** ... Main Course - **£7.25**

Black Pudding with Streaky Bacon and glazed Apple served with a Cumberland Sauce

Auld Alliance  Starter - **£5.65** ... Main Course - **£7.75**

Orkney Cheddar, Brie, Pickled Onion and a Tomato stuffed with Pickle, on a bed of Salad

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~ Vegetarian Dishes ~

Mediterranean Pasta **£8.95**

Penne Pasta with Vegetables in a Tomato Sauce, finished with Black Olives and served with Garlic Bread

Vegetable Lasagne **£8.95**

Served with Garlic Bread and Salad

Filo Parcels **£8.95**

Delicious Pastry Parcels filled with Spinach and Ricotta Cheese on a bed of Egg Noodles, topped
with a Tomato Sauce

Macaroni and Cheese **£7.45**

Served with Crusty Grampian Bread and Chips

Mushroom Stroganoff **£8.95**

Mushrooms, Onions, Peppers and Garlic in a Cream Sauce. Served with Rice and Garlic Bread

Highland Vegetable Curry **£8.95**

Served with Rice and Poppadums. If you would like it hotter, please ask.

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Freshly Grilled Salmon **£11.25**
Topped with a Wholegrain Mustard and Breadcrumb Crust. Served with Broccoli, Crofters' Potatoes and Lemon Wedge

Poached Fresh Salmon **£11.25**
Served with a Hollandaise Sauce, Broccoli and Boiled Potatoes

Mrs MacNab's Fish Cakes **£9.75**
Scottish Smoked Haddock Fishcakes served with a Lemon and Chive Mayonnaise, Chips and a Seasonal Salad

Grilled Fillet of Trout **£11.25**
A grilled Trout Fillet in toasted Almonds, served with Boiled Potatoes and Broccoli, finished with hot Lemon Butter
Our delicious Prawn and Caper Butter . . . extra, £1.50

Grilled Fillets of Sea Bass **£14.95**
Served on a bed of Vegetable Ribbons with a Prawn and Dill Butter, Boiled Potatoes and Broccoli

Smoked Haddock **£9.75**
Smoked Haddock pieces, poached in Milk, finished with Cheese Sauce and served in Puff Pastry with Boiled Potatoes, Peas and Champ

Monkfish Ailsa Craig **£14.95**
Monkfish pieces cooked in White Wine with Tomato, Cream and Garlic. With Rice and Broccoli

Meg Dodd's Fish Pie **£11.25**
Smoked Haddock, Salmon, Prawns and Mussels in a Cream Sauce and topped with a Sliced Baked Potato and Orkney Cheddar. Served with Grampian Bread and Vegetables of the day

~ From Crofts and Moors ~

Chicken Ben Macduie **£10.95**
A Breast of Chicken, stuffed with Black Pudding, smothered with a Creamy Pepper Sauce and served with Boiled Potatoes and Broccoli

Chicken Craigellachie **£10.95**
Poached Supreme of Chicken stuffed with Haggis. Served with a rich Onion Gravy, Boiled Potatoes and Broccoli

Fillet of Lamb Loin **£14.95**
Set on a Rosti Potato coated with a Redcurrant Jus and served with Boiled Potatoes and Broccoli

Drake's Drum **£14.95**
Breast of Duck set on a Rosti Potato and smothered with an Apricot and Thyme Sauce. Served with Boiled Potatoes and Broccoli

Collops of Venison **£14.95**
Accompanied by a tasty Berry Sauce. Garnished with Parsnip Chips and Rosti Potato and served with Boiled Potatoes and Broccoli



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Battered Fillet of Haddock  £9.75

A large Haddock Fillet coated in Chef's delicious crispy Batter, deep-fried and served with Chips, Peas and a Wedge of Lemon

Golden Crumbed Scampi  £9.75

A generous portion of succulent Scampi coated in Chef's delicious crispy Breadcrumbs, deep-fried and served with Chips, Peas and a Wedge of Lemon

Hand Reared Haggis  £7.65

Haggis and Clapshot served with Yorkshire Pudding and Chef's Gravy

Boom-Bang-a-Bangers  £8.65

Mega Pork and Beef Sausages served with Mash and Onion Gravy, Peas and Champ

Mince 'n' Tatties  £7.65

Traditional Mince served with Yorkshire Pudding, Mashed Potatoes, Skirlie and Peas

Lamb's Liver and Onions  £8.65

Served with Bacon, Mash and Gravy

Bubblyjock Pie  £8.95

Turkey and Ham topped with Golden Puff Pastry and served with Peas, Boiled Potatoes and Champ

Breast of Chicken, Wrapped in Bacon  £9.45

With Skirlie, Kilted Soldier, Peas, Champ, Boiled Potatoes, Roast Potatoes and Bread Sauce

Aberdeen Steak, Mushroom and Local Ale Pie  £8.95

Topped with Puff Pastry and served with Boiled Potatoes, Peas and Champ

Highland Venison Casserole  £9.75

Venison cooked in a Rich Red Wine and Redcurrant Sauce. Served in a Yorkshire Pudding with a Herb Dumpling, Boiled Potatoes and Peas

Cairn Roast and Yorkie  £10.25

Our fresh Roast of the Day served in a Yorkshire Pudding with Peas, Champ, Roast Potatoes, Boiled Potatoes and don't forget the Gravy!

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Cairngorm Special Menus

We also offer -

"Strictly Seniors" Menu with a special choice of smaller portions

"Just Juniors" Menu - six firm favourites for Children under Six

"Teen" Menu with selected half portions from the Main Menu



~ From the Grill ~

Sirloin Steak  **8 oz - £16.45**
Char Grilled prime Aberdeen Angus Steak cooked to your preference and served with Onion Rings, Mushrooms, Grilled Tomato and Chips

Rib Eye Steak  **10oz - £16.45**
Tender as Fillet, flavoursome as a Rib, this Steak is Char Grilled to your preference and served with Onion Rings, Mushrooms, Grilled Tomato and Chips

And to complement your Steak:
Pepper Sauce **£1.50** • **Sauce Diane** **£1.50**
Two Fried Eggs **£1.50**

Pork Steaks **£11.45**
Two 5oz boneless Pork Steaks served with Onion Rings, Mushrooms, Grilled Tomato, Chips and Apple Sauce

Gammon Steak **£10.95**
8oz Steak topped with a Fried Egg and served with Onion Rings, Mushrooms, Grilled Tomato and Chips

Char Grilled Lamb Gigot Steak  **£11.45**
8oz Boneless Lamb Steak on a bed of Minted Mash with Carrot & Turnip Champ and Broccoli

Cajun Chicken **£10.95**
Breast of Chicken coated with Cajun Spices. With Sour Cream & Chives, Chips, Tomato and Onion Rings

Our Infamous Beef Burger **£9.95**
This famous home-made Burger, containing a scary 8oz of prime Beef spiced up with Chillies, Onions, Garlic and Peppers, is served in a Roll, with Coleslaw, Onion Rings and Chips on the side
Extra Toppings of Cheese, Chilli or Bacon **£1.00**

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~ And Something Extra on the Side? ~

Onion Rings ... **£2.00**

Vegetable of the Day ... **£2.00**

Home Made Haggis and Black Pudding Croquettes ... **£2.00**

Garlic Bread ... **£2.00** • **Garlic Bread with Mozzarella** ... **£2.50**

Salad Bowl with your choice of Dressing **£2.00**

(Choose from: Tomato & Garlic, Blue Cheese, Vinaigrette or Caesar)

Bowl of Chips **£2.50**



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Butterscotch Sundae £4.95

Butterscotch Ice Cream with delicious crumbled Shortbread and topped with Butterscotch Sauce

Cairn Sticky Toffee Pudding £4.95

Home-made Sticky Toffee Pudding with mouth-watering Butterscotch Sauce

Hot Apple Pie £4.95

Served with Cream, Ice Cream or Custard

Twa Corbies £4.95

Rum-soaked Banana Slices layered with Chocolate Ice Cream and Hot Chocolate Sauce and finished with Whipped Cream

Trio of Local "Italian" Ice Cream £4.50

Cairn's Cheese Platter £5.95

Orkney Cheddar, Brie and Stilton served with Oatcakes, Strips of Celery and Grapes

Fruits of the Forest Brulee £4.95

Served with Cream or Ice Cream

Strawberry Fantasy £4.95

A Choux Pastry Bun filled with fresh Strawberries, Cream and Strawberry Ice Cream

Chocolate Mousse Pot £4.95

Rich Chocolate Mousse topped with Whipped Cream

Profiteroles £4.95

Choux Pastry Rolls oozing with Cream served with Chocolate, Butterscotch or Fruit Sauce

Warm Chocolate Fudge Cake £4.95

Served with Cream or Ice Cream

Osprey Folly £4.95

Meringue Nest filled with Fruits of the Forest, Vanilla Ice Cream and crowned with Whipped Cream

Cairngorm White Lady £4.95

Scottish Pancakes with Chocolate and Butterscotch Ice Cream.

Crowned with Warm White Chocolate Sauce

**Our Gaelic Coffees - freshly ground coffee with cream
and your choice of Scotch Malt Whisky, Irish Whiskey
or Drambuie Liqueur - make a delicious way to
round off your meal. £5.20 per person**



~ Teas, Coffees & Hot Drinks ~

Cafetiere of Freshly Ground and Brewed Coffee

Small £2.25 • Medium £3.85 • Large £5.30

Decaffeinated Coffee available on request

Espresso £1.50 • Double Espresso £2.00

A short full flavoured Coffee served black in a small cup – about 1.2 fl oz

Macchiato £1.60

Elegance in a cup – a single Espresso topped with an equal quantity of frothed Milk

Cappuccino £2.50

A shot of Espresso and equal quantities of steamed and frothed Milk

Latte £2.50

The ideal morning tippie – a double shot of Espresso topped with steamed Milk served in a long glass

Mocha £2.75

A single Espresso with Chocolate Sauce, steamed and frothed Milk topped with Whipped Cream and Chocolate Shavings

Gaelic Coffee £5.20

Choose from: Scotch Malt Whisky, Irish Whiskey or Drambuie Liqueur

Pot of Tea - per person £1.60

Darjeeling or Earl Grey Tea or Fruit & Herbal Teas £1.60

Hot Chocolate with Cream & Flaked Dairy Chocolate £2.50

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Sunday Lunch

Our traditional Sunday Lunch with a choice of starters, main courses and sweets is served in the Cairngorm Restaurant from 12.00 to 3pm and is accompanied by the soothing musical background of Alistair tinkling the ivories. A chance to relax amongst friends while you plan the week ahead.

2 Courses - Adult £10.50 • Child £7.50

3 Courses - Adult £13.50 • Child £10.00

Prices and Dishes in this Menu are correct at 31 May 2010 but are subject to availability and may be changed without notice. All prices include VAT at 17.5%