CAIRNGORM HOTEL

MORE THAN JUST A ROOM

SENIORS MENU

A choice of smaller portions for those of us 60 & over!
Served from 12 noon to 6.00pm
1 Course 14.95 | 2 Course 17.25 | 3 Course 19.55

Supplements apply to some dishes, prices next to the menu item

STARTERS

Soup of the day (GF)
Today's choice of homemade soup

Haggis bon bons
Mixed leaves, whisky sauce

Honey glazed goat cheese
Dressed salad, Beetroot

Cullen skink (GF) Supplement 2.00
Traditional Scottish smoked haddock, leek and potato soup

MAINS

Pan-fried chicken breast
Creamed mashed potato, seasonal vegetables,
Uile-bheist whisky sauce

Fish & Chips
Haddock fillet coated in crispy batter, deep fried and served with chips, mushy peas, lemon wedges and tartare sauce

Oven-baked haddock fillet
Creamed mashed potato, seasonal vegetables, caper, lemon butter

Mac & Cheese (V)
Cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00

Thai red curry (GF)
Beef, chicken or vegetables, rice & prawn crackers

DESSERTS

Uile-bheist sticky toffee pudding (V)
Made with local craft 'Dark Horse' ale, toffee sauce, vanilla ice cream or custard

Cranachan
Whipped whisky cream, raspberries, honey, toasted oatmeal

Duo of Arran ice creams, 2 scoops

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