



CAIRNGORM HOTEL
MORE THAN JUST A ROOM

As Aviemore's premier independent hotel, we are the natural choice to meet, eat and stay. Cairngorm Hotel offers true Highland hospitality in a traditional setting. Where possible, we offer Highland and Scottish recipes prepared in a traditional manner with excellent local and Scottish produce such as Orkney cheddar, locally baked bread and local meat and dairy products.

Our bar is the perfect place to enjoy a locally brewed ale, great choice of Scottish gins and a huge selection of malt whiskies.

Wherever possible we work with local suppliers such as:

Simpson Game, Newtownmore (approx 15 miles) for our venison
Harry Gow, Inverness (30 miles) & Ashers, Nairn (approx 37 miles) for our bread and bakery products
Walkers, Aberlour (approx. 35 miles) for our shortbread
Rizzas, Huntly (54 miles) for our ice-cream
Graham's Dairy, Nairn (approx. 37 miles) for our milk and yoghurts
Uile-bheist Brewery and Distillery (approx. 31 miles) for fresh, sustainable Highland craft beer and blended malts





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Most dishes are Chef's own Highland and Scottish recipes, crafted from excellent locally sourced produce and prepared in a traditional manner.

In accordance with Food Information Regulation, information regarding allergies and intolerances is available on request

Starters

Highland Soup of the Day Served with crusty bread	7.95
Hot Scottish Smoked Salmon Pate Creamy horseradish, sour cream, a twist of lemon juice and Tabasco. Served with toasted ciabatta and crisp salad	9.95
Tomato & Red Onion Bruschetta Freshly diced tomatoes and red onion with garlic, basil and balsamic vinegar. Served on toasted ciabatta.	9.95
Chicken Liver Pate Served with toast and a winter chutney	10.50
Chick 'n' Dip Seasoned strips of battered chicken with your choice of dip: Garlic Mayonnaise, Sweet Chilli or BBQ (extra dips 1 each)	10.50
Haggis Bon-Bons Macsween's haggis breaded and deep-fried. Served on a bed of salad with a whisky sauce	9.85
Cairn's Prawn Glory Sumptuous prawn cocktail smothered in Marie Rose sauce and buttered bread. Served in a glass you could climb in to!	12.50

Available as Mains

Cairn's Steamed Mussels 12.50 / 21.95
Tossed in a white wine, cream and garlic sauce.
Served with crusty bread

Haggis Lasagne 10.95 / 19.95
Pasta sheets, layered with haggis and béchamel sauce and topped with cheese. Served with salad and garlic bread



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Cairngorm Classics

Pan-seared Scottish Salmon Fillet (GF)	24.00
Orange braised fennel, parsley new potato, wilted greens, caper butter	
Chicken Ben Macduie	21.95
A breast of chicken stuffed with black pudding and smothered in creamy pepper sauce. Served with mash and roasted root vegetables	
Highland Haunch of Venison	29.95
Served with a rich port and thyme sauce with mash, savoy cabbage and bacon	
Three Cheese Macaroni († v)	17.95
Our velvety sauce is made with cheddar, mozzarella and parmesan. Served with garlic bread and salad (Add chips for 3.50)	
Vegetable Curry (†)	19.95
A warming Madras style root vegetable curry, served of course with rice	
Spiced Sausage Rigatoni	20.00
Rich tomato sauce and parmesan cheese	

Cairngorm Regulars

Fish and Chips 20.95

A large haddock fillet coated in Chef's delicious crispy batter, deep-fried and served with chips, mushy peas, lemon wedge and tartare sauce

Whole Tail Scampi 20.95

Succulent scampi coated in delicious breadcrumbs, deep-fried and served with chips

Hand Reared Haggis 18.95

A generous helping of haggis served with mashed tatties, neeps and Chef's gravy

Cairngorm Steak Pie 19.95

Prime steak in a rich gravy with puff pastry lid, seasonal veg and chips or mash

Cairn Roast and Yorkie 22.95

Our fresh roast of the day served with a home-made Yorkshire pudding, seasonal vegetables, roast potatoes and gravy

Chicken Schnitzel 20.95

Breaded chicken breast with a side salad, herb butter and your choice of chips, mash or jacket potato

Something on the Side?

Crusty Bread & Butter	3.75	Vegetable of the Day	4.95	Salad Bowl	4.95
Boiled Potatoes	4.50	Cauliflower & Cheese	6.00		
Chips	4.95	Garlic Bread	4.95	Your Choice of Dressing:	
Onion Rings	4.95	Cheesy Garlic Bread	5.95	Vinaigrette or Caesar	



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Served from Lunch until 5.00pm

Afternoon Dishes

Hearty Highland Soup 7.95
Served with crusty bread

Cairn's Soup & Sandwich 13.95
A piping hot bowl of home-made soup with a round of your favourite Cairngorm sandwich

Prawn Marie Rose & Cucumber (1.95 Extra)

Jacket Potato 10.95
The perennial favourite with your choice of tasty filling

Cheese, Asian Slaw, Haggis, Baked Beans, Chicken & Sweetcorn Mayonnaise, Tuna Mayonnaise, Prawn Marie Rose (£1.95 extra). Additional Filling (3.95 extra)

Cairngorm Sandwiches

Cairngorm Sandwiches 10.95
Our delicious sandwiches are so substantial they are often described as a meal in themselves. Freshly prepared with a choice of your favourite fillings, they come on locally baked farmhouse white bread.

(These fillings are also available simply with Salad)

Egg Mayonnaise & Cress
Chicken & Sweetcorn Mayonnaise
Honey Roast Ham & Salad
Cheese & Ploughman's Pickle
Tuna Mayonnaise & Cucumber
Turkey & Cranberry
Roast Beef, Tomato & English Mustard

BLT 11.50
Bacon, lettuce, tomato and mayonnaise on white, brown or gluten free bread

Cairngorm CBLT 16.95
The perfect match – succulent warm chicken and tasty bacon topped with melted mozzarella with a pesto dressing on toasted white farmhouse bread. Served with salad and chips

Strictly Seniors

A choice of smaller portions for those of us 60 & over! Served from 12 noon to 7.00pm

1 Course 14.95 | 2 Courses 17.95 | 3 Courses 19.50

Starters

Choice of Today's Home-made Soup

Haggis Bon-Bons

Macsween's haggis breaded and deep-fried.
Served on a bed of salad with a whisky sauce

Tomato & Red Onion Bruschetta

Freshly diced tomatoes and red onion with garlic, basil
and balsamic vinegar. Served on toasted ciabatta.

Main Courses

Fish and Chips

A large haddock fillet coated in Chef's delicious crispy
batter, deep-fried and served with chips, mushy peas,
lemon wedge and tartare sauce

Three Cheese Macaroni (v)

Served with garlic bread and salad

Roast of the Day

Our fresh roast of the day served with a home-made
Yorkshire pudding, seasonal vegetables, roast potato
and gravy

Sweets

Duo of Ice Creams

Sticky Toffee Pudding

Served with cream

From the Grill

8oz Prime Scotch Sirloin Steak

Grilled tomato, mushrooms and a choice of chips, mash or jacket potato

32.95

8oz Rump Steak

Grilled tomato, mushrooms and a choice of chips, mash or jacket potato

28.95

Sauces and Eggs

Whisky Sauce	3.95
Peppercorn Sauce	3.95
Scottish Blue Cheese Sauce	4.75
Two Fried Eggs	3.50

Beef Burger

Toasted bun with lettuce, tomato, red onion & relish with a side of chips & asian slaw

18.95

Highland Burger

Topped with haggis & cheese with whisky sauce

22.50

Halloumi Burger (v)

Thick slices of chargrilled Cypriot cheese topped with sautéed mixed peppers, garlic and fresh thyme. Served in a toasted brioche bun with chipotle mayonnaise, homemade Asian Slaw, chips and onion rings

18.95

Add Extra Toppings

Scottish Blue Cheese	4.00
Bacon	3.50
Cheddar Cheese	3.50

Cairn Puddings & Sweets

Butterscotch Sundae	9.00
Butterscotch ice cream with delicious, crumbled shortbread. Topped with whipped cream and accompanied by warm butterscotch sauce	
Cairn Sticky Toffee Pudding	9.00
Home-made sticky toffee pudding with mouth-watering butterscotch sauce. Served with cream, ice cream or custard	
Trio of Local "Italian" Ice Cream	8.00
Made by Rizzas of Huntly	
Cairngorm White Lady	9.00
Scottish pancakes with chocolate and butterscotch ice cream. Served with a jug of warm white chocolate sauce	
Cairn's Cheese Platter	12.95
Orkney cheddar, Clava brie and Scottish blue cheese. Served with fruit chutney, grapes and oatcakes. (Gluten free oatcakes available. Please advise server.) Why not enjoy your cheese with a Port?	
Cairngorm Cheesecake	9.00
Our rich topping of the day on a sumptuous buttery biscuit base	
Selection of Sorbets (ve)	8.00
Served with home-made berry compote	



Coffee & Hot Drinks

Cafetiere of Freshly Ground Coffee

Small 4.50 / Medium 6.50 / Large 8.50

Decaffeinated available on request

Espresso

3.95

An intense shot of full flavoured coffee

Americano

4.95

Long black coffee made from a double shot of espresso

Machiatto

4.25

Elegance in a cup – a single espresso topped with an equal quantity of frothed milk

Cappuccino

4.95

Equal quantities of espresso, steamed and frothed milk. Dusted with chocolate

Latte

4.95

A double shot of espresso topped with velvety steamed milk. Served in a tall glass

Add Some Flavour 95p per shot

Salted Caramel ~ Hazelnut ~Vanilla

Chai Latte

5.50

Spiced chai syrup topped with steamed milk. Served in a long glass with a dusting of cinnamon

Pot of Tea (per person)

3.25

Speciality Teas

3.55

Choose from our selection of Earl Grey, Darjeeling, fruit & herbal teas

Hot Chocolate

4.95

Made with steamed milk

Top with whipped cream & marshmallows for just 80p

Gaelic Coffee

9.95

Round off your meal with one of our Gaelic coffees. Made with Scotch Whisky or a liqueur of your choice