

WE SHOWCASE THE FINEST MARKET-FRESH INGREDIENTS IN AN ARRAY OF SIGNATURE DISHES TO TANTALISE THE TASTE-BUDS.

STARTERS

SOUP OF THE DAY (GF/V)
Served with a freshly baked bread roll and butter

CULLEN SKINK
Smoked haddock, potato, milk and a splash of cream

CHICKEN LIVER PÂTÉ
Served with oatcakes and chutney

CRAYFISH (GF)
With Marie rose sauce, crisp lettuce, tomato and lemon

TRADITIONAL SMOKED SALMON
With buttered brown bread

HAGGIS & CO
Local caught haggis with neeps and bashed tatties, pooled with a whisky cream sauce

PRESSED PEA AND HAM TERRINE
Served with oatcakes and chutney

DUO OF FRESH MELON (GF/V/DF)
Blueberries and earl grey syrup

CHICKEN CAESAR SALAD
Served with freshly cooked chicken and fresh salad

Smoked chicken option £2.00 (Supplement)

MAINS

HERB CRUSTED FILLET OF SALMON
Baby potatoes, fresh vegetable panache and hollandaise sauce

BRAISED FEATHER BLADE STEAK (GF)
With peppercorn sauce, creamy mash and fresh vegetables

STUFFED BUTTERNUT SQUASH WITH NEW POTATOES & SALAD
Baked and filled with cannellini beans, mozzarella cheese, peppers and tomatoes

SWEET POTATO & BEETROOT BURGER (V)
On a brioche bun with sweet potato fries

CHICKEN BALMORAL
With whisky sauce, fresh vegetables and three root mash

HIGHLAND GAME CASSEROLE (GF)
With juniper berries, creamy mash and root vegetables

BEEF CHEEK WITH ROASTED VEG & CREAMY THREE ROOT MASH (GF)
With a red wine reduction

CAULIFLOWER, KALE & SMOKED CHEDDAR BURGER (V)
With sweet potato fries and salad

COYLUMBRIDGE BURGER
8oz Aberdeen Angus beef burger, served on a brioche bun with salad and chips

Add to your burger
BACON 1.00

ONION RINGS 1.00

BLUE CHEESE 1.00

CONFIT ONIONS 1.00

RED LEICESTER CHEESE 1.00

FROM THE GRILL

FROM THE GRILL

Meals are served with fries or roast potatoes and mixed seasonal vegetables.

GRILLED CHICKEN	GRILLED 8oz SIRLOIN STEAK	GRILLED 10oz RIB EYE STEAK	GRILLED 8oz FILLET STEAK
	£8.50 (Supplement)	£10.50 (Supplement)	£16.00 (Supplement)

YOUR CHOICE OF SAUCE:

STRATHDON BLUE, CRACKED BLACK PEPPER, WHISKY, MUSHROOM
£1.50 (Supplement)

SIDES (ADDITIONAL COST)

PRE-STARTER OLIVES 3.50

BAKED SWEET POTATO FRIES 3.00

MIXED SEASONAL VEG 3.00

GARLIC BREAD 3.00

CRISPY ONION RINGS 3.00

FRIES 3.00

DESSERT

CHEF'S DESSERT OF THE DAY
Why not try one of our chef's tempting desserts of the day

WARM CHOCOLATE FUDGE CAKE

LEMON POSSET
With shortbread and strawberries

CROSTILLINI WITH MIXED BERRY COMPOTE

APPLE PIE WITH CRÈME ANGLAISE
Can be served hot or cold

STICKY TOFFEE PUDDING
With ice cream

VANILLA CHEESECAKE

SELECTION OF ICE CREAMS (GF)
Chocolate, strawberry or Vanilla

VEGAN CHOCOLATE TORTE
With Raspberry sorbet

CHEESE BOARD

BOARD OF BRITISH CHEESE
Selection of British cheeses served with celery, grapes, fruit chutney and oatcakes

£6.50 (Supplement)

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. GF = Gluten Free, DF = Dairy Free, V = Vegetarian.

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