



AVIEMORE – BOAT OF GARTEN – BROOMHILL

EVENING DINING MENU

To Start

Lentil and Carrot Soup (V) with Petit Pan, Beetroot cured Salmon Gravavlax on a bed of Baby Leaf Salad Drizzled with Extra Virgin Olive Oil
Melon Balls Topped with Fruit of Forrest

Main Course

Aberdeen Angus Feather Blade Beef, shoulder of beef topped with Grants of Speyside Black Pudding. (Can be served without Black Pudding)

Succulent Pan Seared Chicken stuffed with Haggis, with a Whisky Sauce
(Can be served without Haggis)

Puff pastry vol-au-vent topped with seasonal chargrilled vegetables and a creamy tomato sauce. (V)

*Main courses will be served with fresh local seasonal Vegetables & Potatoes

Dessert

Cheese Board selection; A selection of fine Scottish Cheeses, accompanied with Oat cakes, Grapes and Chutney.

Hot Apple Pie with Cream or Ice Cream

A fine Selection of Scottish Ice Creams.

Choice of Tea or Coffee and a sweet treat.

Dietry requirements should be highlighted on booking and if possible, we will accommodate your needs.

