



AVIEMORE – BOAT OF GARTEN – BROOMHILL

## **EVENING DINING**

### **To Start**

Carrot and Coriander Soup (V) with Petit Pain

Smoked Peppered Mackerel Fillet

Served on top of a Bed of Pea shoots with a Honey and Mustard dressing

Fanned Melon with a dusting of Coconut, Rocket Cherry Tomato with a light Balsamic Dressing on the side. (V)

### **Main Course**

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

Chicken stuffed with haggis, drizzled with a whisky sauce. (Can be served without haggis)

Tagliatelle with Broccoli and Chives in a Cream White Wine Sauce (V) with Ciabatta Garlic Bread

**\*Main courses will be served with fresh local seasonal Crofters Vegetables and Crushed Potato**

### **Dessert**

Cheese Board Selection: A selection of fine Scottish Cheeses, accompanied with Oat Cakes, Grapes and Chutney.

Lemon tart with Citrus Cream Filling with Summer Berry Compote

A fine Selection of Scottish Ice Creams.

### **Choice of Tea or Coffee and a sweet treat.**

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