



AVIEMORE – BOAT OF GARTEN – BROOMHILL

SUNDAY LUNCH MENU

To Start

Soup of the day (V)

In house Chicken Liver Pate cooked in Red wine and Shallots served with a Bramley Apple Chutney and Scottish Oatcakes (GF Option)

Smoked Salmon with Capers and Rocket Drizzled with Lemon Oil and Dill

Main Course

Roast Sirloin of Beef accompanied with a selection of Seasonal Vegetables, Rosemary Potatoes and Yorkshire Puddings with a Beef Jus (GF Option)

Roast Pork accompanied with a selection of Seasonal Vegetables, Garlic Rosemary Potatoes and a Pork Jus (GF Option)

Three Bean Casserole with spinach, topped with Parsnips chips and Wholemeal Bread (V)

Dessert

Homemade Sticky Toffee Pudding, served with Toffee Sauce and Scottish Vanilla Ice Cream

Scottish Strawberries and Cream topped with a Ginger Nut crunch (GF Option)

A fine Selection of Scottish Ice Creams.

Traditional Sunday Luncheon is rounded off with a choice of Tea or Coffee and a sweet treat.

Child 5-15 Traditional Luncheon will consist of a smaller version of the above choices
Child under 5 (£7): A mini selection of above or Crispy Chicken Goujons and mini dessert.

