

BAR OPEN FROM

Monday	5.00 P.M
Tuesday	5.00 P.M
Wednesday	5.00 P.M
Thursday	5.00 P.M
Friday	12.00 P.M
Saturday	12.00 P.M
Sunday	12.00 P.M

FOOD SERVED

	LUNCH	DINNER
Monday	CLOSED	6.00 P.M - 8.30 P.M
Tuesday	CLOSED	6.00 P.M - 8.30 P.M
Wednesday	CLOSED	6.00 P.M - 8.30 P.M
Thursday	CLOSED	6.00 P.M - 8.30 P.M
Friday	12.00 P.M - 2.00P.M	& 6.00 P.M - 8.30 P.M
Saturday	12.00 P.M - 2.00P.M	& 6.00 P.M - 8.30 P.M
Sunday	12.00 P.M - 2.30P.M	& 6.00 P.M- 8.00 P.M



Christmas menu

Ailean Chraggan Hotel 2017

Starters

Green pea and ham soup

Smoked salmon, spinach and soft cheese roulade

served with Melba toast

Goat cheese coated in almond on Croute

served with red onion marmalade

Selection of the antipasto

served with olives, sun blushed tomato and crusty bread



Main

Turkey escalope roulade filled with chestnut & sage stuffing

served with roast potatoes, pigs in a blanket, vegetables and a rich turkey jus

Plaice paupiettes filled with salmon mousse

Served with Dauphinoise potatoes, vegetables and sorrel sauce

Slow braised Scottish lamb shank

With mash potatoes, beans and root vegetables stew

Roast butternut squash and Halloumi cheese Mille Feuille

Served with garlic bread and salad

Pudding

Xmas pudding

with brandy crème anglaise

Pavlova

with chocolate mousse with black cherries glaze

Lemon and lime tartlets

with raspberry sorbet

White chocolate baked cheesecake on a ginger biscuits base

with plum & figs compote and vanilla ice cream

Tea or coffee with tablet

£ 27.95



Please ask staff for allergens



Christmas Day menu



Amuse bouche

Peleriac and chestnut soup with parmesan shortbread

Starters

Home cured Salmon gravadlax

Avocado mousse, Lilliput capers and Melba toast

Pan seared Mallard duck breast

with roast figs and thyme jus

Gruyère cheese soufflé

with beans, roast cherry tomato and cheese and mustard sauce

Mains

Turkey escalope roulade filled with chestnut & sage stuffing

served with roast potatoes, a pigs in blanket, vegetables and a rich turkey jus

Grilled Scottish lamb loin (cooking to your liking)

on a bed of parsnip and potato mash, vegetables and rosemary jus

Duo of fish: Baked halibut fillet and grilled Scallops wrapped in bacon

served with broad beans risotto, asparagus and clams and mussels chowder

Sautéed courgette, roast butternut squash & aubergine millefeuille topped with grilled goat cheese

served with tomato sauce

Pudding

Xmas pudding

with brandy crème anglaise

Soft centred chocolate fondant

with caramel ice cream and Black cherries glaze

Spiced figs and plum crumble

with vanilla ice cream

Vanilla cheesecake with mulled wine jelly & caramelised mandarins

Tea or coffee with mince pies and tablet



£54.95 per person

pre-order and deposit required for secure your booking

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Special

*Loch Creran Oyster: on a bed of ice
served with Tabasco and Shallots vinegar*

Single - £2.00

1/2 Dozen - £10.95

Dozen - £19.95

Grilled Sea bass fillet

with rice pilaf, grilled vegetables and tomato sauce

£15.95

Surf and turf

*Scottish Fillet Steak topped with sautéed prawns in garlic butter
with chips, baked tomato, mushroom, shallots & peppercorn sauce*

£25.95

Starters

Soup of the day
with bread and butter
£ 4.55

Cullen Skink
with bread and butter
£ 5.95

Grilled Pigeon breast
served with black pudding and celeriac & apple remoulade
£ 6.65

Duck liver pate topped with red wine jelly
with red onion relish and oatcakes
£ 6.25

Baked Camembert
with toasted almonds and baby cranberry compote
£ 5.95

Sun blushed tomato, spinach and ricotta ravioli
with basil pesto and parmesan
£ 7.95

Trio of seafood:
smoked salmon pate, crayfish cocktail and rollmop herring
£ 6.95

Glen Lyon Lamb kofta
with mini Naan bread and tzatziki
£ 5.25

Warm Double baked Gruyère cheese soufflé
with fine beans wrapped in bacon and Dijon mustard & cheddar sauce
£ 7.45

Smoked haddock & salmon fish cake
with mix salad and sweet chilli sauce
Starter £ 6.55
Main £ 12.95

Mussels Mariniere
served with garlic bread
Starter £ 6.55
Main £ 12.95

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Main courses

Breaded Haddock fillet

hand cut chips, garden peas and tartar sauce

£12.45

Baked whole Plaice

Served with new potatoes, vegetables and Saffron and parsley bitter

£14.95

Pan-seared King Scallops

on a bed of spring onion & pepper risotto, served with vegetables and white wine sauce

£19.95

Grilled duck breast

served with sweet potato gratin, vegetables, red onion marmalade and rich jus

£17.95

Venison Haunch

fondant potato, black pudding, vegetables and rich jus

£18.95

Grilled Scottish 1/2 rack of lamb

served with clap shot (mash potato with swede), vegetables and rich jus

£18.95

Chicken breast stuffed with haggis wrapped in bacon

with mash potato, vegetables and whiskey sauce

£14.95

21 days matured Scottish Sirloin steak

hand cut chips, baked tomato, mushrooms, shallots and peppercorn sauce

£20.95

Roast butternut squash, courgette walnut and goat cheese Pithivier

served with new potatoes, roast cherry tomato and tomato sauce

£12.95

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Desserts

*Rich chocolate and Aberfeldy whisky truffle torte
with Caramel ice cream, candied almonds and black cherries*

£ 5.95

*Dates sticky toffee pudding
with toffee sauce and vanilla ice cream*

£ 5.55

*White chocolate baked cheesecake
with coconut ice cream and pistachio croquant*

£5.95

*Chocolate praline baked Alaska
with coffee and baileys sauce*

£ 5.95

*Creme Brule of the day
with shortbread*

£ 5.55

*Mango and Passion fruit mousse
with raspberry sorbet and raspberry coulis*

£ 5.55

Selection of cheeses: Blue, Brie and Scottish cheddar:

served with grapes, apple, celery, own chutney,

biscuits & oatcakes

£ 8.95

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Light Lunch

Bruschetta

Smoked mussels, tomato salsa and parmesan

£5.95

Scampi

With chips, salad and tartar sauce

£11.95

Stir fry duck breast

on a bed of salad with new potatoes, poached egg and soy sauce, honey and sesame seed dressing

£17.95

Sandwiches selection

white or wholemeal bread

all sandwiches served with own crisps and side salad

Ham and wholegrain mustard

£ 5.95

Tuna mayonnaise sandwich

£ 6.95

Chragg's Club sandwich

Smoked chicken breast, streaky bacon, salad and mayonnaise

£8.95

Ploughman's deli Board

Mature cheddar, Stilton, brie, ham, pickled spring onion, chutney and baguette

£8.95

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