

# Ailean Chraggan opening hours

## BAR OPEN FROM

## FOOD SERVED

		LUNCH	DINNER
Monday	5.00 P.M	CLOSED	6.00 P.M - 8.30 P.M
Tuesday	5.00 P.M	CLOSED	6.00 P.M - 8.30 P.M
Wednesday	5.00 P.M	CLOSED	6.00 P.M - 8.30 P.M
Thursday	5.00 P.M	CLOSED	6.00 P.M - 8.30P.M
Friday	5.00 P.M	CLOSED	6.00 P.M -8.30 P.M
Saturday	12.00 P.M	12.00 P.M - 2.00P.M	6.00 P.M- 8.30 P.M
Sunday	12.00 P.M	12.00 P.M - 2.30P.M	6.00 P.M - 8.00P.M





# *Christmas Party menu*

## *Ailean Chraggan Hotel 2018*

### *Starters*

*Lentil soup*

*Trio of seafood: Prawn cocktail, smoked salmon and mackerel pate*

*Baked Camembert*

*served with cranberry compote and toasted almonds*

*Shredded duck and vegetables stir fry spring-roll*

*with hoisin sauce*



### *Mains*

*Roast Turkey breast*

*served with roast potatoes, pigs in a blanket,  
chestnut & sage stuffing vegetables and a rich turkey jus*

*Salmon, soft cheese and spinach En Crouete*

*Served with Dauphinoise potatoes and vegetables*

*Slow braised Scottish lamb shank*

*With mash potatoes, beans and root vegetables stew*

*Blue cheese, butternut squash and walnut tartlets*

*Served with sautéed new potatoes and vegetables*

### *Pudding*

*Xmas pudding*

*with brandy crème anglaise*

*Duo of white and dark chocolate tartlets topped with meringue*

*with caramelised oranges*

*Spiced plum and apple crumble*

*with vanilla ice cream*

*Cheesecake with sloe gin jelly*

*served with mix berry compote*



*Tea or coffee with shortbread and tablet*

*£ 27.95*

# *Christmas Day menu*

## *Amuse bouche*

*Roast parsnips soup with parsnips crisps*

## *Starters*

### *Sautéed Tiger Prawns*

*with rice pilaf and sweet chilli dipping sauce*

### *Grilled Pigeon breast*

*with black pudding and beetroot & horseradish puree*

### *Goat cheese coated in almond*

*on a bed of salad with pear, walnut and maple syrup dressing*

## *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 Rack of lamb (cooking to your liking)*

*with onion mash potatoes, bacon crisp, haggis bon bon and rich rosemary jus*

### *Monk fish wrapped in Serrano ham*

*served with green lip mussels gratin, new potatoes, sautéed courgette ribbon and tomato & basil beurre blanc*

### *Blue cheese, butternut squash and walnut tartlets*

*Served with sautéed new potatoes and vegetables*

## *Pudding*

### *Xmas pudding*

*with brandy crème anglaise*

### *Soft centred chocolate fondant*

*with caramel ice cream and black cherries glaze*

### *Pistachio crème Brulee*

*with shortbread*

### *Baileys, coffee and Oreo biscuits cheesecake*

*Tea or coffee with mince pies and tablet*

***£45.95 per person***

***Kids menu available £15.95***

***pre-order and deposit required for secure your booking***



# *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*

*Double baked Gruyère cheese soufflé  
served with asparagus and cheese & Dijon mustard sauce*

*Starter £7.45*

*Main £13.95*

*Surf & Turf: Fillet steak with sautéed tiger prawns in garlic butter  
served with hand cut chips, tomato, onion rings and peppercorn sauce*

*£25.95*

*Salmon En Croute with spinach and soft cheese*

*served with potato gratin and vegetables*

*£15.95*

*Pan-seared Grouse breasts wrapped in bacon  
with pearl barley and mushroom risotto, vegetables and rich jus*

*£16.95*

# Chraggan Kids Menu

Soup of the Day £2.25

Pork Sausage £4.45\*

Breaded Haddock £4.85\*

Chicken Goujons £4.45\*

Macaroni & Cheese £3.65 \*

Cheese & Tomato Pizza £4.45\*

\*All above served with your choice, please pick up to two items from:  
Chips, garlic bread, mash potatoes, new potatoes, vegetables, salad,  
baked beans or peas

## pudding

Sticky toffee pudding with vanilla ice cream £2.75

Jammy Waffles with cream and ice cream £2.35

Ice Cream or Sorbet £2.35

# 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 remoulade  
£ 6.65

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

*Wild Rabbit ravioli*  
with pancetta and parmesan  
£ 6.95

*Trio of seafood:*  
smoked salmon and soft cheese parcel, crayfish cocktail and rollmop herring  
£ 6.95

*Baked Camembert*  
with cranberry compote and toasted almond  
£ 5.95

*Mussels Marinere*  
served with garlic bread  
Starter £ 6.55

Main £ 12.95

# *Main courses*

## *Breaded Haddock fillet*

*hand cut chips, garden peas and tartar sauce*

*£ 12.45*

## *Baked whole Plaice*

*served with new potatoes, vegetables and lemon butter*

*£ 15.95*

## *Pan-seared King Scallops*

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

*£ 19.95*

## *Grilled Gressingham duck breast*

*served with fondant potato, sticky red cabbage and rich jus*

*£ 17.95*

## *Slow braised Wild Boar shank*

*served with mash potatoes, vegetables and beans casserole*

*£ 17.95*

## *Chicken breast stuffed with sun blushed tomato*

*on a bed of sautéed potato Gnocchi with roast Mediterranean vegetables  
and tomato & basil sauce*

*£ 14.95*

## *21 days matured Scottish Sirloin Steak*

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

*£ 20.95*

## *Roast butternut squash, spinach, pecan nuts and blue cheese Mille feuille*

*served with new potatoes and vegetables*

*£ 12.95*

# Desserts

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

£ 5.95

*Lemon meringue pie  
with raspberry coulis*

£ 5.95

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

£ 5.95

*Mango and Passion fruit mousse  
with raspberry sorbet*

£ 5.55

*White chocolate baked cheesecake  
with mandarin compote and lemon sorbet*

£5.95

*Chocolate praline baked Alaska  
with coffee and baileys sauce*

£ 5.95

*Creme Brule of the day  
with shortbread*

£ 5.55

*Selection of cheeses: Blue, Brie and Scottish cheddar:  
served with grapes, apple, celery, own chutney, biscuits & oatcakes*

£ 8.95