



**Menu Available 25/11/21 – 24/12/21**

**STARTERS**

**SOUP OF THE DAY £4.95**

Served with crusty roll and butter

**SCOTCH BROTH £4.95**

Served with crusty roll and butter

**PRAWN AND SMOKED SALMON  
PLATTER (NGCI without bread) £7.95**

**As Main Course £14.95**

Marie Rose sauce, salad, lemon  
and buttered brown bread

**GARLIC BREAD (V) £3.50**

Salad garnish

**GARLIC BREAD WITH CHEESE (V) £3.95**

Salad garnish

**OATMEAL COATED HAGGIS BON BONS £7.95**

**As Main Course £14.25**

With Cumberland sauce

**ORANGE, FETA AND PECAN SALAD (V) (NGCI) £7.75**

**As Main Course £13.95**

With honey and orange dressing

**CREAMY WILD MUSHROOM RAGOUT (V) £7.75**

**As Main Course £13.95**

With toasted brioche

**DUO OF MELON (V+) (NGCI) £6.95**

Winter berries and poppy seed syrup

**LUNCH TIME OPTIONS**

**CIABATTA OR BAKED POTATO**

Served with salad, coleslaw and crisps

~ Turkey, bacon and cranberry £7.75

~ Prawn Marie Rose £7.95

~ Smoked salmon, cream cheese and chive £7.95

~ Blue cheese, rockette and chutney (V) £7.75

**SIDE ORDERS**

**Chips £2.50   Roast or Boiled Potatoes £2.50**

**Mixed Salad £2.50   Green Salad £2.50**

**(V) Vegetarian (V+) Vegan**

**(NGCI) Non Gluten Containing Ingredients**



## MAIN COURSES

### **ROAST BREAST OF TURKEY £17.95**

Traditionally trimmed with kilted chipolata, skirlie, rich gravy, cranberry sauce, Brussel sprouts, carrots and roast potatoes

### **DEEP FRIED NORTH SEA HADDOCK (NGCI) £17.95**

Fillet of haddock in our own crispy batter served with chips, tartare sauce, peas and lemon

### **DEEP FRIED SCAMPI (NGCI) £17.95**

Moray scampi in crispy batter, with chips, tartare sauce, peas and lemon

### **ATHOLL CURRY £14.50**

Mild and fruity in style, accompanied by rice, mini poppadoms and condiments

### **SPICED WINTER VEGETABLE PITHIVIER (V) £15.75**

Spiced winter vegetables encased in a puff pastry round, served with salad and pepper coulis

### **ROAST RIB OF BEEF £17.95**

Rich gravy, Yorkshire pudding, brussel sprouts, carrots and your choice of potatoes or chips

### **BREAST OF CHICKEN, BROCCOLI AND BLUE CHEESE (NGCI) £16.95**

Bacon lardons and creamy leek sauce, Brussel sprouts, carrots and your choice of potatoes or chips

### **CAJUN SPICED FILLET OF SALMON (NGCI) £17.25**

Rockette salad and roast cherry tomatoes, served with your choice of potatoes or chips

### **BEEF STEAK MINCE AND SKIRLIE £13.95**

Served with garden peas and your choice of potatoes or chips

### **OX CHEEK AND WINTER VEGETABLE STEW £15.75 (NGCI without pastry top)**

Topped with puff pastry, served with Brussel sprouts, carrots and your choice of potatoes or chips

### **SMOKED GARLIC & ROAST FENNEL TAGLIATELLE (V+) £15.50**

Rockette and pine nuts

## CHARCOAL GRILLS

(Steaks can be pan fried on request)

**8oz RIBEYE STEAK £26.50   8oz SIRLOIN STEAK £26.50**

Charcoal grilled, served with onion rings, mushrooms, tomato brussel sprouts, carrots and chips (NGCI without onion rings)

**Pepper, Diane or Blue Cheese Sauce £2.95 each**



## SWEETS

### **CHRISTMAS PUDDING £6.95**

Traditionally served with brandy sauce

### **STICKY TOFFEE PUDDING £6.95**

With cream or ice-cream

### **MANGO AND PASSION FRUIT MOUSSE £7.25**

Set in a brandy basket with mango coulis and wafers

### **CHEESE AND FRUIT CHUTNEY PLATTER**

**(NGCI without biscuits) £7.95**

Smoked Applewood, Stilton and Brie, served with homemade fruit chutney and oatcakes

### **ICE-CREAM AND SORBET**

**(NGCI without wafers) £6.95**

Strawberry and vanilla ice-cream and orange sorbet served with wafers

### **RASPBERRY AND WHITE CHOCOLATE**

**CHEESECAKE £7.25**

Dark chocolate sauce

### **BRANDY POACHED PEAR (V+) (NGCI) £6.95**

Bramble sorbet, caramel sauce

### **SELECTION OF TEAS AND COFFEES**

Pot of Freshly Ground Coffee £2.70

Pot of Tea £2.70

Cappuccino, topped with chocolate or cinnamon £2.95

Café Latte £2.95

Regular / Large Espresso £2.55 / £3.55

Selection of Herbal, Fruit and Earl Grey Tea £2.70

Liqueur Coffee £5.45

**All hot drinks served with chocolate mint and fudge**  
**Decaffeinated coffee, skimmed and soya milk available**

Some dishes may contain nuts or nut extracts.  
To the best of our knowledge, no item on our menu contains genetically modified foods  
Our chef is only too happy to advise those with special dietary requirements or allergies  
We use genetically modified soya oil in cooking

**(V) Vegetarian (V+) Vegan**  
**(NGCI) Non Gluten Containing Ingredients**



## **MEAL SERVICE TIMES**

### **LUNCH**

Monday – Sunday      12.00pm – 2.00pm

### **DINNER**

Monday –Thursday      5.30pm – 9.00pm

Friday - Sunday      5.00pm – 9.00pm

## **HOLIDAY AMENDMENTS**

### **CHRISTMAS EVE**

Last Evening Food Orders 8.30pm

### **CHRISTMAS DAY**

Fully Booked

### **BOXING DAY**

Last Evening Food Orders 8.00pm

### **HOGMANAY**

Reservations Only

### **NEW YEARS DAY**

HOTEL CLOSED

### **SUNDAY 2<sup>nd</sup> JANUARY 2022**

Last Evening Food Orders 8.00pm

*We Would Like To Thank*

*All Our Customers*

*For Their Loyal Custom*

*Throughout 2021*

*Wishing You All*

*A Very Merry Christmas*

*And A Healthy, Happy*

*And Prosperous New Year*

*We Look Forward To Welcoming You Back In 2022*

*From All The Team At The Atholl Hotel*

### **FOOD ALLERGIES AND INTOLERANCES**

If you have a food allergy, intolerance or have a special dietary requirement, please inform a member of staff.

Written information on allergenic ingredients is available on request.

Gluten free toast available.