



ATHOLL HOTEL FESTIVE MENU 2023

SCOTCH BROTH

Bread roll and butter

SWEET POTATO, GARLIC AND BLACK PEPPER SOUP (V)

Bread roll and butter

SMOKED BACON, CHICKEN AND BLACK PUDDING TERRINE

Cranberry mayonnaise

TRIO OF MELON PEARLS, KIWI FRUIT AND PINEAPPLE (V+)

Passion fruit syrup

PRAWN PLATTER

*Prawns with Marie Rose sauce, salad, lemon
and buttered brown bread*

ROAST BREAST OF TURKEY

Traditionally trimmed with kilted chipolata, skirlie, rich gravy and cranberry sauce

ROAST RIB OF BEEF

Red wine and red onion gravy

BAKED FILLET OF SALMON

Thermidor sauce

MOZZARELLA, RED ONION AND RED PEPPER TART (V)

Beetroot and walnut salad, spiced tomato dressing

All Main Courses Served With Brussel Sprouts, Carrots And Roast Potatoes

CHRISTMAS PUDDING

With traditional brandy sauce

ASSORTED ICE-CREAM AND SORBET

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

LEMON MOUSSE

Orange and mandarin compote, served with shortbread

CRANBERRY AND ORANGE CHEESECAKE

Chantilly cream

FRESHLY GROUND COFFEE WITH MINTS AND FUDGE

£39.00 Per Person For Three Courses Including Coffee

£34.00 Per Person For Two Courses Including Coffee (lunchtime only)

