



ATHOLL HOTEL FESTIVE FUNCTION MENU 2024

STARTERS

SCOTCH BROTH

Bread roll and butter

BUTTERNUT SQUASH AND ROASTED PEPPER SOUP

Bread roll and butter

CHICKEN, SPINACH AND MUSHROOM ROULADE

Philadelphia cheese, black pepper and chive dip

PROSECCO POACHED PEAR

Pearls of watermelon, Prosecco sorbet

MAINS

ROAST BREAST OF TURKEY

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

ROAST RIB OF BEEF

Mixed mushroom and redcurrant sauce

BAKED FILLET OF SALMON

Roasted fennel, white wine and dill sauce

CAMEMBERT, FIG AND RED ONION CHUTNEY FILO PARCEL (V)

Served with side salad and ciabatta sticks

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

DESSERTS

CHRISTMAS PUDDING

With traditional brandy sauce

ASSORTED ICE-CREAM AND SORBET

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

VANILLA PANACOTTA

Plum compote

AMARETTO CHEESECAKE

Toasted almonds

FRESHLY GROUND COFFEE WITH MINTS AND FUDGE

AVAILABLE FROM THURSDAY 28TH NOVEMBER 2024

£44.00 Per Person For Three Courses Including Coffee

£36.00 Per Person For Two Courses Including Coffee

N.B TWO COURSE OPTION NOT AVAILABLE FRIDAY/SATURDAY EVENINGS

