



ATHOLL HOTEL
FESTIVE RESTAURANT MENU
COMMENCING THURSDAY 28TH NOVEMBER 2024

STARTERS

BUTTERNUT SQUASH AND ROASTED PEPPER SOUP (V+) £6.25

Served with crusty roll and butter

SCOTCH BROTH £6.25

Served with crusty roll and butter

PRAWN PLATTER £8.95

As Main Course £17.95 with a choice of potatoes or chips

Cold water prawns topped with a Marie Rose sauce,
with salad, lemon and buttered brown bread

GARLIC BREAD (V) £4.95

Salad garnish

GARLIC BREAD WITH CHEESE (V) £5.25

Salad garnish

CHICKEN, SPINACH AND MUSHROOM ROULADE (NGCI) £8.75

As Main Course £17.25 with a choice of potatoes or chips

Philadelphia cheese, black pepper and chive dip

PROSECCO POACHED PEAR (V+) (NGCI) £8.25

Pearls of watermelon, Prosecco sorbet

SIDE ORDERS

Chips £3.50 Roast or Boiled Potatoes £3.50

Mixed Salad £3.50 Green Salad £3.50

(V) Vegetarian (V+) Vegan

(NGCI) Non Gluten Containing Ingredients

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.

ROAST BREAST OF TURKEY £19.95

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

DEEP FRIED HADDOCK (NGCI in batter) £19.25

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

DEEP FRIED SCAMPI £19.25

Breaded scampi with chips, tartare sauce, peas and lemon

ATHOLL CURRY £16.95

Mild and fruity in style, rice, mini poppadoms, mango chutney

ROAST RIB OF BEEF £19.95

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

BEEF STEAK MINCE AND SKIRLIE £16.95

Served with garden peas and your choice of potatoes or chips

ATHOLL FESTIVE BURGER £16.95

6oz chicken burger, bacon, cranberry, chipolata, served in a sesame seed bun with chips

GAME PIE £18.95

Topped with puff pastry, flavoured with root vegetables, served with your choice of potatoes or chips

BREAST OF CHICKEN £19.25

Stuffed with cranberry and chestnuts, served with a creamy chicken velouté, Brussels sprouts, carrots and your choice of potatoes or chips

FILLET OF SALMON £19.25

Set on a bed of roasted fennel and cherry tomatoes, served with a white wine and dill sauce, Brussels sprouts, carrots and your choice of potatoes or chips

VEGAN COTTAGE PIE (V+) £18.25

Lentils, chick peas and cauliflower, bound in a tomato sauce, topped with a sweet potato mash, served with Brussels sprouts and carrots

CHARCOAL GRILLS (pan fried on request)

8oz RIBEYE STEAK (NGCI) £29.95

Charcoal grilled and served with onion rings, mushrooms, tomato, Brussels sprouts, carrots and chips

Pepper, or Blue Cheese Sauce £3.25 each

SWEETS

TRADITIONAL CHRISTMAS PUDDING £8.25

Brandy sauce

STICKY TOFFEE PUDDING £8.25

With cream or ice-cream

AMARETTO CHEESECAKE £8.50

Topped with toasted almonds, served with cream

CHEESE AND FRUIT CHUTNEY PLATTER

(NGCI without biscuits) £9.50

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

ICE-CREAM AND SORBET

(NGCI without wafers) £7.95

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

VANILLA PANNA COTTA (NGCI) £8.25

Plum compote

VEGAN CHOCOLATE FUDGE CAKE (V+) £8.50

Vegan ice cream

SELECTION OF TEAS AND COFFEES

Pot of Freshly Ground Coffee £3.20

Pot of Tea £3.20

Cappuccino, topped with chocolate or cinnamon £3.35

Café Latte £3.35

Regular/Large Espresso £2.95/£3.95

Selection of Herbal, Fruit and Earl Grey Tea £3.20

Liqueur Coffee £6.50

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

Lunch 12.00pm – 2.00pm

Dinner 5.00pm – 9.00pm

Separate Menu, Please Ask At Reception

NEW YEARS DAY

HOTEL CLOSED

THURSDAY 2nd JANUARY 2025

HOTEL CLOSED

*We Would Like To Thank
All Our Customers
For Their Loyal Custom
Throughout 2024.
Wishing You All
A Very Merry Christmas
And A Healthy, Happy
And Prosperous New Year.*

*We Look Forward To
Welcoming You Back In 2025.*

*From All The Team At
The Atholl Hotel*