



**ATHOLL HOTEL**  
**FESTIVE RESTAURANT MENU**  
**COMMENCING THURSDAY 28<sup>TH</sup> 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 kilned 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 £17.95**

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

**ROAST RIB OF BEEF £21.25**

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 £19.95**

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

**FILLET OF SALMON £19.95**

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) £32.00**

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 2<sup>nd</sup> 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*