

Our menu offers sensational contemporary classical dishes prepared using the finest ingredients found within Scotland and as local as physically possible, best quality seasonal ingredients delivered daily. We are proud to work with fine food supplier Braehead Foods; all meats, including prime centre cut fillet steak, exactly the centre of the fillet from grass fed Angus Beasts, supplied by our local award-winning Bel's Butcher Edzell, fruits and vegetables by Turriff's Montrose, dairy and free-range eggs by Graham's Dairy, finest seafood by Gourline Fish (Gourdon, coastal fishing village in Aberdeenshire). Our wine list has been specially selected to complement your meal and exclusively supplied by fine wine specialists, Cochrane & Co and Laurence Smith & Son.



12 Starters of Christmas

All dishes are served with fresh bread baked daily in our kitchen

	Merry Canapes & Mulled Wine	£6
	<i>Best with another Mulled Wine £3</i>	
dbb	Winter Vegetable Broth [V]	£6
*	Best locally sourced vegetables	
	Shetland Scallops. Stornoway Black Pudding, Parsnip Puree	£11
	<i>Best with Bin 32 - Highfield Estate Sauvignon Blanc £35</i>	
dbb	Game Terrine. Red Currant and Cranberry Chutney, Toasted Brioche	£8
*	<i>Best with Bin 33 - Highfield Estate Riesling £36</i>	
	Smoked Salmon. Capers, Lemon	£9
	<i>Best with Bin 7 - Picpoul de Pinet, Baron de Badassiere £33</i>	
	Dalhousie Mussels. Mussel Meat, Garlic Cream, Toasted Cheese	£9
	<i>Best with Bin 4 - Muscadet sur Lie, Chateau de La Malonniere £26</i>	
dbb	Black Pudding & Raspberries. Stornoway Black Pudding, Scottish Raspberries.	£7
	<i>Best with Bin 16 - Chateau Mondain £35</i>	
dbb	Wild Mushroom Ravioli [V] Wild Mushrooms and Spinach Cream	£7
	<i>Best with Bin 10 - Sancerre £49</i>	
dbb	Prawn Cocktail. Marie Rose, Tomato, Cucumber, Salad Leaves	£7
*	<i>Best with Bin 34 - Highfield Estate Chardonnay £39</i>	
dbb	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce.	£7
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Malbec £28</i>	
dbb	Vegetarian Haggis, Neeps & Tatties [V] Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	£7
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
dbb	Butternut Squash Risotto [V] Sage, Aged Parmesan	£7
	<i>Best with Bin 5 - Vouvray, La Forcine £29</i>	

>>>

Pre-booked **Dinner, Bed and Breakfast Package** menu choices marked "dbb"
2 course £20 3 course £25

Non-residential Festive Package
including Mulled Wine & Mince Pies menu choices marked "*"
2 course £25 3 course £30

Vegetarian Dishes marked "[V]". Please ask about our Vegan options

Food described in all our menus may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance of any kind, please advise a member of the team who will be pleased to advise you.

12 Main Courses of Christmas

<i>dbb</i>	Free Range Traditional Roast Turkey. All the Festive Trimmings	£18
*	<i>Best with Bin 18 - St. Emilion £39</i>	
<i>dbb</i>	Fillet of Salmon. White Wine & Dill Sauce, Roast Vegetables	£20
*	<i>Best with Bin 21 - Chablis 1er Cru £69</i>	
	Medallions of Venison. Fondant Potato, Festive Vegetables Plum & Red Currant Sauce. <i>Best with Bin 19 - Barolo D.O.C.G., Manfredi £49</i>	£25
<i>dbb</i>	Steak Forestiere. Wafer Thin Steak, Mushroom, Bacon, Onion, Garlic Topping, Fries, Salad. <i>Best with Bin 17 - Abadia Milagro Rioja Crianza £34</i>	£18
	Lamb Shank. Orkney Clapshot, Redcurrant and Mint Jus <i>Best with Bin 15 - Cotes du Rhone Rouge Colombo £35 btl or £12 250ml</i>	£20
<i>dbb</i>	Butternut Squash Risotto [V] Sage, Aged Parmesan	£16
*	<i>Best with Bin 34 - Highfield Estate Chardonnay £39</i>	
<i>dbb</i>	Wild Mushroom Ravioli [V] Wild Mushroom and Spinach Cream	£16
	<i>Best with Bin 10 - Sancerre £49</i>	
<i>dbb</i>	Fish & Chips. Peterhead Haddock, Chunky Chips, Peas, Lemon	£15
	<i>Best with Cairngorm Gold Ale 500ml £4</i>	
<i>dbb</i>	Steak and Ale Pie. Seasonal Vegetables, Creamy Mash	£16
	<i>Best with Orkney Dark Island Reserve 330ml £10</i> <i>The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	
<i>dbb</i>	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Malbec £28</i>	£15
<i>dbb</i>	Vegetarian Haggis, Neeps & Tatties [V] Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	£15
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
<i>dbb</i>	Triple Cheese Macaroni [V] Durum Wheat Macaroni, Cheddar, Mozzarella, Parmesan, Salad	£16
	With Diced Bacon	£18
	<i>Best with Orkney Dark Island Reserve 330ml £10</i>	

Festive Grill

8 oz Sirloin Steak	£22
10 oz Rib Eye Steak	£23
8 oz Centre Cut Fillet Steak	£29
Surf and Turf . 8 oz Fillet Steak, Scallops, King Prawns	£42

All steaks served with Hand Cut Chips, Tomato, Mushroom, Onion Rings

Best with Steaks: Bin 18 - St.Emilion £39 for Rib-eye & Sirloin
Bin 26 - Chateau Moulinet Lasserre Pomerol £89 for Fillet
From the Cellar - 2012 Chateau du Tracy £129 or
2010 Château Loudenne Médoc £129 for Surf'n'Turf

<i>dbb</i>	Chicken Breast with side of your choice	£18
	<i>Best with Bin 34 - Highfield Estate Chardonnay £39</i>	

SAUCES & SIDE ORDERS

Red Wine Jus / Peppercorn / Whisky Cream / Blue Cheese	£3
New Potatoes / Mash Potatoes/ Chips / Seasonal Salad / Vegetables	£3

12 Desserts of Christmas

<i>dbb</i> *	Traditional Christmas Pudding Brandy Crème Anglaise <i>Try with Armagnac £8</i>	£7
<i>dbb</i> *	Baileys & Coffee Cheesecake Pouring Cream <i>Best with Stag Honey Liqueur</i>	£8
<i>dbb</i> *	Mulled Wine Poached Pear Meringues, Cinnamon Ice Cream <i>Best with Highgroove The Prince's Ginger £6</i>	£8
<i>dbb</i>	Mince Pies. Pouring Cream <i>Best with Red Squirrel Gingernut Liqueur £5</i>	£5
<i>dbb</i>	Chef's Trifle. Sponge, Fruits, Jelly, Custard <i>Best with Sherry (selection)</i>	£7
<i>dbb</i>	Apple and Forest Berry Crumble. Custard <i>Try with Magnum Highland Cream Liqueur £3</i>	£7
<i>dbb</i>	Yule Logs. Icing, Ice-cream, Cranberry <i>Best with Compass Box Orangerie Whisky Infusion £8</i>	£7
<i>dbb</i>	Traditional Cranachan. Cream, Whisky, Honey, Raspberries, Oats <i>Best with Glayva £4</i>	£7
<i>dbb</i>	Profiteroles & Mini Cakes <i>Try with a Liqueur Coffee – from £6</i>	£7
<i>dbb</i>	Festive Posset <i>Best with Chambord Liqueur £4</i>	£5
	Fine Scottish Cheese Board. Celery, Biscuits, Grapes, Chutney <i>For extra £5 complement the Fine Cheeses Selection with a glass of Port Or try with Orkney Dark Island Reserve 330ml £10 The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	£12
<i>dbb</i>	Finest Scottish Dairy Ice Creams. Today's Selection <i>Best with Crème de Menthe £3</i>	£6

TEA / COFFEE / CHOCOLATE

Served with our very own homemade **Glencadam Fudge or Tablet**
(also available to take away in a gift box for £5)

Tea Pot for one. <i>Traditional, Earl Grey or Green</i>	£2
Tea by the Cup. <i>Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours</i>	£2
Coffee 2 Cup Cafetiere. <i>(Decaffeinated available)</i>	£5
Espresso/ Cappuccino / Latte / Hot Chocolate	£3

LIQUEUR COFFEE / SINGLE MALT LIQUEUR COFFEE

Freshly Brewed Coffee flavoured with Liqueur
and topped with Fresh Double Cream

Grouse Scotch - Whisky	£6	Irish Coffee - Jameson	£7
Highland - Drambuie	£7	Irish Cream - Baileys	£7
Highland Special - Glenmorangie	£8	Martell French - Brandy	£8
Local Fettercairn Malt	£8	Calypso - Tia Maria	£7
Local Glencadam Malt	£7	Italian - Amaretto	£7
Jack Daniel's Tennessee	£7	Seville - Cointreau	£7

Festive Lunch

12noon-3pm

Winter Vegetable Broth (V)

Prawn Cocktail

Marie Rose, Salad Leaves

Game Terrine

Red Currant and Cranberry Chutney, Toasted Brioche

Free Range Traditional Roast Turkey

All the Festive Trimmings

Fillet of Salmon

White Wine & Dill Sauce, Roast Vegetables

Butternut Squash Risotto (V)

Sage, Aged Parmesan

Traditional Christmas Pudding

Brandy Crème Anglaise

Baileys & Coffee Cheesecake

Pouring Cream

Fine Scottish Cheeses (£5 suppl)

Celery, Biscuits, Chutney

Tea, Coffee & Mince Pies

2 Course £20 / 3 Course £25

*** **

Festive Afternoon Tea

12noon-5pm

Selection of Christmas Sweets, Scones, Cakes, Sandwiches

with Speciality **Tea or Coffee** £15

with a glass of **Mulled Wine** £20

with a glass of **Prosecco** £20

with a glass of **Champagne** £25

*** **

Visit our Retail Display

to find the perfect Distinctive Christmas Gifts for your loved ones and take away some Festive Cheer that will last throughout the year

Please be prepared to be a Star, should you have a Christmas outfit on, the Glenesk paparazzi will be snapping for our **Christmas Jumper Competition**

We welcome any ideas and your feedback will be much appreciated. Please do not hesitate to ask any member of our staff, we will all be happy to help you and discuss any matters.