

STRATHMORE HOTELS

Ben Nevis

Festive Dinners at the Ben Nevis Hotel Served in the Linnhe Restaurant

Available: Saturdays and Sundays in December until 20th
7.30pm

Advanced bookings requested 01397 702331
Tables of 4-6 deposit of £5pp required

2 Courses £19.95 per person

3 Courses £22.95 per person

+ Glass of fizz!

MENU

Chefs Homemade Soup of the Day

Served with a Rustic Brown Roll

Crisp Asparagus Rolled with Parma Ham 3,5,6
Presented with Vine Cherry Tomatoes & Hollandaise Sauce

Smooth Duck & Orange Pate 1,3,5,6,10
Accompanied with Dressed Salad, Oatcakes & Chutney

North Sea Prawn Marie Rose 1,2,3,4,5,6
Served in a Glass with Brown Bread, Lemon & Paprika

Roast Breast of Ayrshire Turkey 1,3,5,6,10
Presented with Apricot Stuffing and All the Trimmings

Haddock Mornay 1,4,5,6
Glazed with a Scottish Cheddar & Arran Mustard Sauce

Grilled Goats Cheese Bruschetta (v) 1,5,6,7,10
Placed on Wheatberry, Beetroot & Couscous Salad

Roast Rump of Lochaber Lamb 1,5,6
Served with Puy Lentils, Redcurrant Jelly & Port

Spinach and Ricotta Tortellini (v) 1,3,5,6,7,10
Coated with a spicy tomato sauce and parmesan

All dishes are served with a Selection of Potatoes & Vegetables

Warm Christmas Pudding 1,3,5,7
Coated with Brandy Crème Anglaise & Fresh Redcurrants

Dark Chocolate Delice 1,3,5,7
With Freshly Whipped Cream & Raspberry Sauce

Fine Scottish Cheeses 1,3,5,7
Served with Chutney, Oatcakes & Celery

Fresh Cream Pavlova 3,5
Presented with Strawberry Ice Cream & Mango Coulis

Tea, Coffee & Warm Mince Pies

Coffee Menu & Wine list available, please ask your server

If you suffer from any food allergies or intolerances please inform your
server upon placing your order

ALLERGEN INFORMATION

1. GLUTEN 2. CRUSTACEANS 3. EGG 4. FISH 5. MILK 6. MUSTARD 7. NUTS 8. SOYA 9. SOLPHITES
10. CELERY 11. SESAME 12. LUPIN 13. PEANUTS 14. MOLLUSCS