

STRATHMORE

HOTELS

Ben Nevis

NEW YEAR'S EVE DINNER

£29.95 per person 7.00pm

Please contact us for Children's price/menu
Booking required, £5pp Deposit 01397 702331
or salesbennevis@strathmorehotels.com

Menu

Starters

Cullen Skink

A Fine Scottish Chowder with Smoked Haddock, Leeks and Potatoes 1,3,4,5,10

Chilled Fan of Honeydew Melon (v)(g)

Serves with Raspberry Sorbet, Wild Berry Compote and Mango Coulis

Chicken and Chorizo Terrine

Accompanied with Cranberry Relish, Highland Oatcakes & Dressed Leaves
1,3,5,6,10

North Sea Prawn Marie Rose (g)

Presented in a glass with Loch Linnhe Langoustines, Lemon and Paprika 2,3,4,5,6

Intermediate

Grants of Speyside Haggis Bon Bons

Vegetarian Available 1,3,5,6,10

Mains

Roast Rib of Lochaber Local Beef

Served with Savoury Stuffing, Yorkshire Pudding, Horseradish and Gravy
1,3,5,6,7,10

Lightly Salted Fillet of Scottish Salmon

Presented on Creamed Leeks with Asparagus, Saffron and Pernod 4,5

Seared Collops of Ayrshire Pork

Accompanied with Spiced Apple Sauce & a Sweet Sherry & Mushroom Jus
1,3,5,6,10

Vegetable Nut Roast Nut Strudel (v)

Presented on Wild Rocket with Tomato Salsa and Cranberries 1,3,5,6,7,8,10

All Served with Chef's Selection of Potatoes and Vegetables 5

Dessert

Warm Apple and Crunchy Flapjack Crumble

Served with a Ben Nevis Whisky Scented Crème Anglaise 1,3,5,7

Dark Chocolate Orange and Ginger Truffle Tart

Accompanied with Fresh Raspberries, Chocolate sauce and Chantilly Cream 1,3,5,7

Fine Scottish Cheeses

With Celery, Fruit Chutney and Savoury Biscuits 1,3,5,6,10

Strawberry Shortbread Tower

Presented with Freshly Whipped Cream and Redcurrants 1,3,5

Tea/Coffee with Mince Pies and Black Bun 1,3,5,7

Allergen information

Gluten 2. Crustaceans 3. Egg 4. Fish 5. Milk 6. Mustard 7. Nuts 8. Soya 9. Sulphites
10. Celery 11. Sesame 12. Lupin 13. Peanuts 14. Molluscs

(v) Denotes dish is vegetarian (g) Denotes dish is **or can be** Gluten Free

Please note that our fish dishes may contain small bones