

In accordance with EU Food Information Regulation, information regarding allergies and intolerances on all menu items is available on request

Hearty Highland Soup Served with oatcakes

Home-smoked Duck Breast Served with a pecan nut salad and a cranberry dressing

(Available From 5pm)

Cairn's Steamed Mussels.....£10.95 Tossed in a white wine, cream, garlic & onion sauce Available as Main Course.....£18.95

> Junchtime Dishes (Available Before 5pm)

Cairngorm CBLT

*The perfect match – succulent warm chicken and tasty* bacon topped with melted mozzarella and a pesto dressing on toasted gluten free bread. Served with salad and chips

## Jacket Potatoes £8.95

Served until 5pm

The perennial favourite with your choice of tasty filling ~ Cheese ~ Coronation Chicken ~ Coleslaw Beans ~

~ Chicken & Sweetcorn Mayonnaise ~ Tuna Mavonnaise ~

~ Prawn Marie Rose ~ (£2.95 extra)

Fancy a Beer? Gluten Free Beers Available

## All Day Main Courses

Prime Scotch Sirloin Prime Scotch sirloin, char grilled to your preference, served with whole grilled tomato & chips Prime Scotch Rib Eye Tender as fillet, flavoursome as rib. This steak is char grilled to your preference and served with whole grilled tomato and chips Surf & Turf .... £5.95 Scottish Blue Cheese Sauce ...£3.95 Lamb's Liver, Bacon & Onions.....£14.95 Served with mash & onion gravy Vegetarian Shepherd's Pie (ve).....£14.45 Our take on this comforting dish has lentils, carrots, onions, celery and mushrooms cooked in a rich tomato sauce and topped with sweet potato mash. Served with a side order of vegetables of the day Cajun Chicken.....£15.95 Butterflied breast of chicken coated in Cajun spice, smothered with a spiced butter and served with chips, whole grilled tomato and a sour cream & chive dip (Available From 5pm) Cairngorm Hunter's Chicken Breast of chicken stuffed with smoked Orkney cheddar, wrapped in streaky bacon and roasted. Smothered in BBQ sauce and topped with even more melted cheese. Served with mash and brocolli Grilled Fillet of Sea Bass.....£18.95 Served with crushed new potatoes, garlic butter, fresh salsa verde and sun blushed tomatoes Highland Loin of Venison Locally sourced venison char-grilled and served medium rare. With crushed new potatoes, celeriac puree and finished with a rich thyme, red wine and chocolate sauce Berry, Berry Eton Mess Imagine a mix of berries from the forest combined with crushed meringue, cream and fruit coulis. A sweet for all occasions Cairn's Cheese Platter Orkney cheddar, clava brie & Scottish blue cheese served with oatcakes, & grapes

Trio of 'Local' Italian Ice Cream

## Cairngorm Hotel Aviemore

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Gluten Free Menu

Aviemore's Premier Independent Hotel