

ASPECTS

RESTAURANT & BAR

TO START

Spring Pea & Mint Soup, Smoked Ham Hock, Crème Fraîche (GF)	£6.00
Grilled Asparagus, Soft Poached Egg, Crispy Cured Ham, Mustard Dressing (GF)	£7.50
John Ross Hot Smoked Salmon, Potato & Chive Salad, Caperberries (GF)	£11.50
Seared Scottish Scallops, Sous Vide Pork Belly, Pickled Mushrooms, Cauliflower Purée (GF)	£12.50
Caesar Salad, Anchovy, Pancetta, Croutons, Parmesan, Crispy Egg	£7.00
Grilled Mackerel, Pear Purée, Celeriac Remoulade, Fennel (GF)	£7.00
Superfood Salad, Cauliflower, Apple, Radish, Sunflower Seeds, Miso & Sesame Dressing (GF) (V) (VG)	£7.00
Roasted Carrot Hummus, Artichokes, Toasted Grains, Grilled Flat Bread (V) (VG)	£7.50
Seared Beef Tataki, Bonito Braised White Radish, Truffle Dressing	£12.50

MAINS

Pan Seared Halibut, Wilted Greens, Potato Purée, Champagne Velouté, Caviar (GF)	£28.00
8oz Grilled Rump Steak, Potato Rosti, Sautéed Beans, Confit Tomato, Red Wine & Shallot Gravy (GF)	£22.00
Tempura Tofu, Cracked Quinoa, Compressed Melon, Crispy Kale, Date Dressing (GF) (V) (VG)	£11.50
Seared Calves Liver, Lyonnaise Potatoes & Onions, Crispy Pancetta, Port Wine Gravy	£22.00
Smoked Salmon & Leek Fishcake, Braised Gem Lettuce, Sauce Vierge	£12.00
Pan Seared Stone Bass, Spinach, Mussel & Saffron Broth, Red Pepper Rouille (GF)	£22.50
Pot Roasted Chicken Supreme, Grilled Asparagus, Oyster Mushrooms, Pan Gravy (GF)	£13.50
Slow Cooked Sous Vide Spiced Pork Belly, Grilled Baby Leeks, Potato Dumplings, Sesame Dressing	£13.50
Twice Baked Goats Cheese Souffle, Beets, Pear, Candied Walnuts (V)	£13.00

TO FINISH

Classic Vanilla Crème Brûlée (GF) (V)	£6.00
Dark Chocolate Brownie, Morello Cherries & Arran Vanilla Ice Cream (V)	£6.00
Rhubarb & Apple Crumble, Vanilla Ice Cream (V)	£5.00
Sticky Toffee Pudding, Butterscotch Sauce (V)	£5.50
Cranachan, Whisky Cream, Oats, Raspberries (V)	£6.50
Lemon Posset, Shortbread (V)	£5.00
Cheese Selection, Oatcakes, Grapes, Quince Jam (V)	£11.00
Ice Cream & Sorbet Selection (GF) (V)	£5.00

ON THE SIDE

Triple Cooked Chips (GF) (V)	£3.50	Sautéed Beans, Shallots & Garlic (GF) (V)	£3.50
Cauliflower Cheese (V)	£3.50	Butter Mash (GF) (V)	£3.50
House Salad (GF) (V) (VG)	£3.50	Glazed Chantenay Carrots (GF) (V)	£3.50
Broccolini, Almond Butter (GF) (V)	£3.50		

HOT DRINKS

Espresso	£3.35	Double Espresso	£3.65	Americano	£3.75	Latte	£3.75
Cappuccino	£3.75	Tea	£2.25	Hot Chocolate	£3.75	Specialty Coffee	£5.00

Long coffee with floating cream and liqueur of your choice

Guests who are staying with us on a Dinner, Bed & Breakfast package are entitled to spend up to £25 per person with any additional spend to be settled at the restaurant.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

**KIDS EAT
FREE**

Ask at Reception or Aspects for a copy of our kids menu. One child's meal is free with each adult main course purchased. Applies to children 16 and under and only from the children's menu. For guests already booked on a dinner inclusive package, kids eat free too. Cannot be used in conjunction with any other offer at Macdonald Aviemore Resort. T's & C's apply.

(GF) - Gluten Free

(V) - Vegetarian

(VG) - Vegan