

# The Big Christmas Party in Aviemore

## STARTERS

Chicken liver parfait  
Fig and plum chutney, mulled wine jelly, toasted brioche

Smoked salmon, creamed cheese and dill  
Pickled cucumber, potato and horseradish crème fraîche

Celeriac and apple soup  
Arran cheddar crouton

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## MAINS

Turkey roulade with traditional trimmings  
Turkey breast wrapped in prosciutto filled with sage and onion stuffing,  
pigs in blankets, roast potatoes, seasonal vegetables, natural turkey  
gravy

Pan-fried fillet of wild hake  
Roast new potatoes, Provençal vegetables, shellfish bisque sauce

Winter vegetables, cream cheese and sage wellington  
Tomato chutney, seasonal vegetables, roast potatoes

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## DESSERTS

Traditional Christmas fruit pudding  
Brandy sauce

Chocolate and cherry delice  
Black cherries, vanilla cream

Caramelised toffee apple tart  
Arran vanilla ice cream, toffee sauce

Festive cheese plate (£7 supplement)  
Brie, stilton, mature cheddar, biscuits, plum and apple chutney,  
grapes

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.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.