

the Clubhouse

restaurant

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Hilton Craigendarroch | Braemar Road | Ballater
United Kingdom AB35 5 XA | Tel.: +44 1339 755858 | Fax: +44 1339 755447

DINNER MENU

served from 6:30pm until 9:30pm

£14.95 for 2 Courses • £17.95 for 3 Courses

STARTERS

Marinated Salmon in Lemon and Dill Dressing
with guacamole, grated egg and shallot dressing

Highland Game Roulade
with Craigendarroch oatcakes and chutney

Goats Cheese and Olive Filo Bake 🌱
on a mixed salad with vinaigrette

Ogen Melon with a Grape & Apple Salad 🌱 🍓
with a mulled cider sorbet

Soup of the Day
served with a freshly baked bread roll

Traditional Prawn Cocktail 🍷
with cocktail sauce

MAIN COURSES

Seabass Fillet
served with dauphinoise potato and ratatouille vegetable with a chilli dressing

Barbary Duck Breast
on stir-fried noodles with sesame, ginger and soya dressing

Sea Trout Fillet
on creamy leeks, new potatoes and béarnaise sauce

Broccoli and Mull of Kintyre Cheese Tart 🌱 🍓
with grilled vine tomatoes, mushroom and a summer salad

Chicken Supreme filled with Haggis 🍷
with neeps, tatties & Drambuie cream

Lamb Rump
on a spring onion mash and provencale bean stew

SALADS

Caesar Salad with Parmesan Shavings (plain)
- with Shrimps (supplement £2.00)
- with Chicken (supplement £1.50)

Shathdon Salad 🌱
peas, toasted walnut, green lettuce, raisins, croutons and crumbled Shathdon blue cheese finished with walnut vinaigrette

Chicken Salad
chicken pieces, melon, feta cheese, cos lettuce, tomato and bacon pieces in a basil dressing

BBQ Duck and Peach Salad (supplement £2.00) 🍷
flaked duck pieces, peach, toasted pistachios, green onions and mixed lettuce with a sweet chilli dressing.

GRILLS

All served with cherry vine tomatoes, mushrooms, green beans and choice of chips, mashed or baked potato

Scottish Sirloin Steak 8 oz (supplement £5.00)

BBQ Pork Chop

Salmon Fillet

King prawns with garlic butter (supplement £5.00)

Whole Sea Bream stuffed with herbs and lemon

Mixed Grill (supplement £5.00) 🍷

(Steak, Lamb Chop, Game Sausage, Lamb Liver, Bacon)

DESSERTS

Sticky Toffee Pudding
with vanilla ice cream and toffee sauce

Chocolate Truffle Cake
served on a chocolate sauce

Raspberry Trifle
topped with toasted almonds and whipped cream

Fresh Fruit Plate 🍓

Selection of Cheeses (supplement £3.00)
with grapes and biscuits

Berry Delight
blackcurrant sorbet, strawberry ice cream and fruit coulis, topped with fresh strawberries and mint

EARLY BIRD MENU

served from 5:00pm until 6:30pm

£15.00 for 3 Courses

STARTERS

Marinated Salmon in Lemon and Dill Dressing
with guacamole, grated egg and shallot dressing

Ogen Melon with a Grape & Apple Salad
mulled cider sorbet

Soup of the Day
with freshly baked bread roll

MAIN COURSES

Seabass Fillet
served with dauphinoise potato and ratatouille vegetable with a chilli dressing

Broccoli and Mull of Kintyre Cheese Tart
with grilled vine tomatoes, mushroom and a summer salad

Chicken Supreme filled with Haggis
with neeps, tatties & Drambuie cream

DESSERTS

Sticky Toffee Pudding
with vanilla ice cream and toffee sauce

Raspberry Trifle
topped with toasted almonds and whipped cream

Berry Delight
blackcurrant sorbet, strawberry ice cream and fruit coulis, topped with fresh strawberries and mint

SIDE DISHES

(supplement of £2.50)

Peppercorn Sauce

Béarnaise Sauce

Side Salad 🍓

Green Beans 🍓

Mashed Potato

French Fries

🍷 Chef's Recommendation 🌱 Vegetarian 🍓 Healthy

Hilton UK liaises with food suppliers to ensure ingredients used do not include genetically modified Maize or Soya. For those with special dietary requirements or allergies who may wish to know the ingredients used please ask for the restaurant supervisor/manager. All dishes are prepared in kitchens where nuts are in use and may contain traces.