THE CRAIGHAAR HOTEL

PRIVATE DINNERS•FUNCTIONS & WEDDINGS•PRIVATE DINING EVENT SELECTOR MENU

Thank you for considering The Craighaar Hotel for your event. From 2 to 75, we have the suites, rooms, menus, & service to suit.

This pack consists of our explanatory information on the next page, followed by our current menu selector, so you can select your own menu from the various options available.

Our management team are available on 01224 712275, to meet with you over a coffee, to advise, and discuss your requirements. From first enquiry until the event itself, we hope we can be of service.

Regards,

Brudolff Hotels Group

I hope you like our selection.

The idea is you can simply make up your own menu of 1 starter, 1 main and 1 dessert, choosing from these options. They are all priced, which allows you to calculate a menu price to suit your own wishes—please remember to add your coffee price, as follows;

Tea, Coffee & Mints £1.95
Tea, Coffee & Vanilla Fudge £2.25
Tea, Coffee & Petits Fours £2.95

Please note the pricing structure is based upon a menu of 1 starter, 1 main, and 1 dessert; and the pricing also presumes a 3 course choice; please see below on room choice and options.

Once you have made your reservation and chosen your menu, we would be happy for two of you to join us at lunchtime in the restaurant for lunch, with your chosen menu as your options, on us, so you can see and taste your chosen menu before the event. Once your reservation is confirmed and your menu chosen, the duty manager looking after you will arrange this for you, if you wish.

It should be noted that in addition to your chosen menu, we will of course cater for any special dietary requirements for your guests; if you let us know beforehand on e.g. gluten free, vegetarian, and so on; we can cater for all.

If there is a special dish or an alternative dish you would like which is not listed, please let us know and we would be happy to see what we can do. I hope, however, that the enclosed list, prepared by our chefs, will tempt your taste buds sufficiently to be able to choose your menu.

THE NEXT STEP......is then to contact us with your chosen menu, on Aberdeen o1224 712275, asking for the manager who is looking after you, and who will take things a stage further for you.

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LIBRARY DINING

Max of 22 persons, select a 3/3/3 menu; or alternatively select from the current a la carte restaurant menu.

DONSIDE SUITE DINING

o-29 persons select a 3/3/3 menu; 30-44 select a 2/2/2 menu; 45 plus select a 1/1/1 menu.

This allows us to price your choices as competitively as possible.

If, however you wish to select differently the following prices apply;

DONSIDE 30-44 3/3/3 add 25% to your menu price.

DONSIDE 45 PLUS 2/2/2 add 25% to your menu price.

Needless to say, if you want assistance with your pricing calculation our management team will be happy to help. Our whole plan here is instead of giving you a menu or two to choose from, you can make up your own menu from an extensive range of choices.

Thank you for considering the Craighaar hotel for your event; we look forward to being of service.

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STARTERS

Sweet Chilled Galia and Cantaloupe Melon with Sorbet (GF) (V) Served with mixed berry compote and kiwi fruit sorbet	£6.95
Stornoway Black Pudding Cubes of grilled Stornoway black pudding, Ayrshire bacon lardons and crisp bread croutons on a bed of leaves and dressed with raspberry vinaigrette	£7.95
Scottish Oak Smoked Salmon and Smoked Halibut Served with pickled cucumber, mini capers, dill mayonnaise and multi seeded bread	£8.95
Smoked Duck and Orange Salad Sliced smoked duck with an orange salad, pine nut tuile and a caramelised orange syrup	£7.95
Ham Hock and Leek Terrine Ham hock and leek terrine served with spiced gooseberry chutney and toasted brioche	£7.95
Tian of Crab, Avocado and Tomato (GF) Served on a bed of fine leaf salad drizzled with a ginger and lime dressing	£6.95
Asparagus, Sweet Peppers and Gruyere Cheese Tart (v) Served warm drizzled with vintage balsamic syrup	£5.95
Crab Cake with a Mango and Lime Salsa A blend of crabmeat and potato, flavoured with Chinese five-spice and spring onions, pan-fried and served with salsa	£6.90
Carrot, Sweet Potato and Roasted Butternut Squash Soup (GF) (V)	£4.95
Tomato Soup with Fennel, Leek and Potato (GF) (V)	£4.95

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MAIN COURSES

Corn Fed Chicken (GF) £15.95 Breast of chicken stuffed with mango, cooked in a rose wine and cream sauce served with seasonal vegetables and rosti potatoes **Individual Beef Wellington** £22.95 50z(142gms) Fillet steak with mushroom duxelle and pate wrapped in puff pastry served on a Madeira jus accompanied with duchess potatoes and asparagus spears Herb Crusted Pave of Lamb £17.95 Served with spring onion mash with minted asparagus and peas and redcurrant jus Breast of Pheasant (GF) £16.95 Breast of pheasant resting on Lyonnaise potatoes served with braised leeks finished in a juniper berry and port jus Fillet of Pork (GF) £15.95 Baked fillet of pork wrapped in Parma ham with apple mash and cider jus with maple syrup glazed baton carrots, sugar snap peas and turnips Chargrilled Barbary Duck Breast (GF) £16.95 Served sliced, with a sticky cherry sauce, dauphinoise potatoes and garnished with an orange, strawberry and rockette salad

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MAIN COURSES

Roast Sirloin of Beef (GF) Served with a creamy green peppercorn and Portobello mushroom sauce château potatoes and buttered green beans with shallots	£16.95
Grilled Escalope of Shetland Salmon Grilled escalope of salmon with crushed potatoes, carrot purée and a white wine parsley sauce garnished with a sea salt fleurons'	£17.95
Bone-In Chicken Supreme Stuffed with Wild Mushroom Mousse (GF) Chicken supreme stuffed with wild mushroom mousse served with sauté potatoes, panache of vegetables and tarragon cream sauce	£16.95
Fillet of Sea Bass (GF) Grilled fillet of sea bass with crushed new potatoes, caraway flavoured carrots, sun-blushed tomatoes, on a creamy dill butter sauce	£18.95
Medallions of Venison (GF) Served with roasted root vegetables herb scented potato fondant and a rich red wine jus, topped with crispy pancetta	£18.95
Broccoli, Feta Cheese and Almond Strudel (v) Served with parmentier potatoes and parmesan cheese twists	£16.95
Trio of Beetroot and Stilton Parcels (V) Served with citrus, spinach and baby leaf salad	£16.95

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DESSERTS

Sticky Toffee Pudding Craighaar sticky toffee pudding with toffee sauce served with vanilla ice cream	£6.95
Truffle au Chocolate (GF) Belgian dark chocolate and cognac mousse set on a pool of white chocolate coulis	£7.50
Orange and Cardamom Tart Served with Chantilly cream and champagne sorbet	£7.50
Passion Fruit Delice Served with mango and pineapple compote	£6.95
Chocolate and Strawberry Mille-Feuille Layers of strawberries, chocolate cream and puff pastry, served on caramelised balsamic syrup	£ 7.95
Warm Blueberry Bread and Butter Pudding Served with a Cointreau flavoured sauce Anglaise and vanilla ice cream	£7.50
Honey and Praline Cheesecake Served with toffee sauce and Chantilly cream	£6.95
Vanilla Crème Brûlée (GF) Served with mixed berry compote and white chocolate ice cream	£6.95
Iced Banana Parfait (GF) Served with caramelised bananas and butterscotch sauce	£7.50
Cheese Plate Selection of Scottish cheeses with grapes, celery, apple, crackers and tomato chutney	£9.50

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