



Aviemore

RESORT

Mother's Day

SUNDAY ROAST

STARTERS

CAULIFLOWER VELOUTÉ, Black Truffle

CHICKEN LIVER PARFAIT, Apricot & Plum Chutney, Melba Toast

GOATS CHEESE & SUN BLUSHED TOMATO BRUSCHETTA,
Pickled Red Onions, Kalamata Olives, Aged Balsamic

WEST COAST PRAWN & CRAYFISH COCKTAIL
Crisp Gem, Soured Cucumber, Capers, Whisky Marie Rose

ROASTING BOARD

ROAST SCOTCH BEEF

ARRAN MUSTARD CRUSTED PORK LOIN

Thyme Roasted Potatoes, Creamed Savoy Cabbage,
Maple Roasted Roots, Yorkshire Pudding, Gravy

DESSERTS

GLAZED LEMON TART, Italian Meringue, Raspberry Sorbet

CLASSIC GATEAUX OPERA, Baileys Mascarpone

STICKY TOFFEE PUDDING, Butter Scotch Sauce, Vanilla Ice Cream

APPLE & BLACK BERRY CRUMBLE, Sauce Anglaise, Caramel Ice Cream

(DF) DAIRY-FREE (DFO) DAIRY-FREE OPTION (GFO) GLUTEN-FREE OPTION

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.

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced.

Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. Our poultry and pork are farmed in the UK, our shelled eggs are 100% free range.

