



Hogmanay 2011

Thank you for your enquiry regarding our Hogmanay 2011 menus.

Please find attached a copy of our menu which is priced at £35 per person and includes a glass of bubbly on arrival. We ask that you inform us of any special dietary requirements at the time of booking.

We will be having one sitting on the 31st December and would ask that you arrive at 7.00 pm for 7.30 pm. Booking is strongly advised.

Thank you for your interest in the Bennachie Lodge and we look forward to welcoming you over the festive season.

Yours faithfully

Craig Williamson
General Manager



Hogmanay 2011

Minestrone Soup (V)

with parmesan croutons and Italian parmesan bread

Garlic Mushrooms (V)

garlic ciabatta bread with mixed mushroom
topped with mozzarella cheese and balsamic glaze
served on fresh salad leaves

Smoked Salmon, Cream Cheese and Prawn Roulade (GF)

set on a bed of fresh salad and drizzled with lemon oil

Melon and Parma Ham

mixed melon and parma ham on a bed of salad leaves
with sundried tomatoes, finished with French dressing

Chef's Homemade Chicken Liver and Brandy Pate (GF)

homemade pate complimented by chef's chutney,
served with crisp salad leaves and Calder's oatcakes

Medallions of Beef

Topped with vine tomatoes on portabello mushrooms
with Café de Paris butter, handcut chips and homemade onion rings

Fillet of Scottish Salmon (GF)

with a basil, parsley and toasted pine nut crust
served on wilted spinach with a warm potato, green bean and red onion salad
finished with a creamy fish sauce

Chicken Breast

wrapped in smoked bacon, served with haggis mash and chef's vegetables
finished with a whisky and leek sauce

Flat Cap Mushroom and Roast Chestnut Risotto (V) (GF)

topped with vegetable crisps and parmesan cheese

Homemade Sticky Toffee Pudding

served with toffee sauce and ice-cream

Homemade Malteser Cheesecake

served with white vanilla ice cream

Cheese and Oatcakes (GF)

with an apple and green grape compot and honey

Raspberry Cranachan (GF)

oatmeal and fresh raspberries surrounded with fresh drambuie cream

Baileys and Banana Trifle

Topped with fresh double cream

Tea or Coffee

served with selection of homemade tablet

(V) Vegetarian

(GF) Gluten Free