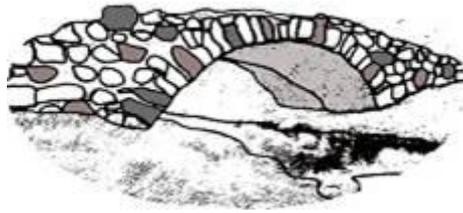


The Allargue Arms Hotel



Dinner Menu (sample) Starters

Soup of the day

Haggis and black pudding slice home made chutney
Chefs home made game terrine served with onion marmalade
Homemade chicken liver parfait with Cumberland sauce
Chef's creamy Garlic mushrooms

Mains

12oz Sirloin steak served with chefs Pink peppercorn cream

12oz prime Scottish sirloin served in my version of the pepper sauce

8oz Beef fillet steak topped with haggis

Prime Scottish beef fillet topped with haggis complemented with Drambuie and ginger cream

Chicken Breast in mushroom and wine cream

Chicken breast cooked in mushroom onion and white wine thickened with double cream

Lamb steaks served with honey and rosemary Jue

Lamb loin steaks pan fried and served in honey and rosemary jue

Pork fillet stuffed with Blue cheese

Pork fillet stuffed with blue cheese served with our own cider and whole grain mustard cream

Salmon fillet

Local salmon fillet grilled and served over linguine with my spinach and cherry tomato cream

Please ask at the bar for vegetarian options

Chips

All dishes, unless stated otherwise, served with potatoes and vegetable

Please note that all dishes are cooked to order -

This may cause a time lapse between courses please be patient.

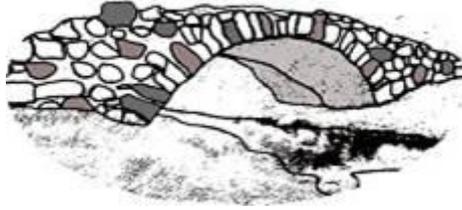
Please also note that all our steaks are cooked medium/medium rare.

Should you wish it to be cooked differently please ask.

Where possible all produce is sourced locally, our game may contain shot.

Butcher meat supplied by David Brown the Aberlour butcher

The Allargue Arms Hotel



Lunch menu (sample)

Soup of the day
Haggis and black pudding slice home made chutney
Chefs home made game terrine served with onion marmalade
Homemade chicken liver parfait
Chef's creamy Garlic mushrooms

Mains

12oz Sirloin steak served with chefs Pink peppercorn cream
12oz prime Scottish sirloin served in my version of the pepper sauce

Roast chicken legs Provençal
Two slow roasted legs of chicken in spiced tomato and pepper sauce

Briggies fish and chips
Deep fried battered Salmon served with chips and peas

Briggies Beef and cairngorm ale stew
Chunks of prime Scottish beef slow cooked in cairngorm ale

Lamb goulash
Diced scotch lamb slow cooked in paprika peppers mushrooms and tomato gravy

Pork stroganoff
Pork fillet sliced and cooked in brandy and mustard cream served with rice

Briggies Steak burger
Our 1/2 pound burger made with prime Scottish steak mince with fried onion and molten
Scottish cheddar