

AVAILABLE EVERY WEDNESDAY
IN THE KEILLER BRASSERIE

STEAK NIGHT

SERVING FROM
6.00PM - 9.00PM

- TO -

START

**WILD MUSHROOM AND
LENTIL SOUP (v) - £4.95**

**ROAST PARSNIP AND
GINGER FRITTERS (vg) - £6.75**
Served with mango chutney

CHICKEN LIVER PÂTÉ - £6.95
With slow cooked apple chutney, our own cheese
oatcakes and crispy fried game lollipop

RED PEPPER HUMMUS (v) - £5.25
Served with toasted flatbread and tossed salad

**SMOOTH BUTTERNUT AND
CASHEW TERRINE (v) - £6.75**
Sweet and sour pear, crispy beetroot with cranberry
dressing and our own cheese flavoured oatcakes

- HOT OFF THE -

GRILL

All our steaks are Scottish in origin and served with sautéed
mushroom, cherry tomato and garden peas or a tossed salad.
Also includes your choice of jacket, creamed potato,
chunky chips or thin American fries.

SIRLOIN STEAK (8oz) - £28.00 or (12oz) - £40.00

FILLET STEAK (8oz) - £32.50

RIB EYE STEAK (8oz) - £22.00

RUMP STEAK (6oz) - £16.20 or (12oz) - £31.00

CHATEAUBRIAND (16oz, made for sharing) - £60.00

SURF AND TURF, ANY STEAK
Add King prawns, coated in garlic butter £5.50

BREAST OF DUCK - £16.20
Apple jam

LOCH DUART SALMON - £17.00
Béarnaise sauce

KING PRAWNS - £15.50
Infused with garlic, chilli and ginger and served with crispy
pancetta

- MAIN -

COURSES

GRILLED CAULIFLOWER STEAK (v) - £12.95
Chimichurri sauce, mull empanada and with your choice
of potato

**CRISPY BATTERED
NORTH SEA HADDOCK - £12.25**
Hand cut chunky chips with our own tartare sauce

STEAK NIGHT BURGER - £10.80
With slow cooked tomato relish topped with crispy
bacon and cheddar cheese

HIGHLAND CEASAR SALAD - £11.25
Freshly shaved parmesan reggiano shavings with
anchovies and garlic croutons

Add grilled chicken £2.00
Add grilled prawns £2.00

SAUCES - All £2.95

Peppercorn, Drambuie and Mustard,
Roquefort Blue Cheese, Béarnaise, Red Wine

- DELICIOUS -
DESSERTS

CHOCOLATE TASTER PLATE (v) - £5.95

Triple chocolate brownie, Dark Belgian chocolate cake, White chocolate crème fraîche

ICED CLEMENTINE PARFAIT - £5.95

With white chocolate centre sable Breton and passion fruit coulis

DRUNKEN 3 SCOOP

HANDMADE ICE CREAM (v) - £5.95

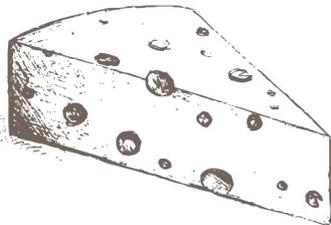
Mint chocolate chip with Bailey's, Drambuie and raspberry ripple, Keiller marmalade ripple with Cointreau

WARM STICKY TOFFEE PUDDING (v) - £5.95

Served with toffee sauce and vanilla ice cream

THE CHEESE BOARD - £9.25

Strathdon Blue, Auld Lochnagar Cheddar**, Clava served with slow cooked apple chutney and biscuits



- OUR -
HISTORY



THE RESTAURANT AND LOUNGE AT CRAIGENDARROCH HAVE BEEN NAMED AFTER THE KEILLER FAMILY, WHO BUILT THE ORIGINAL HOUSE HERE IN 1891.

The Keillers from Dundee famously grew their wealth from creating a chip marmalade business known as James Keiller and Sons which enjoyed unprecedented success and booming international trade.

They became the first to export their product around the world, particularly to the British Empire, and used some of that wealth to build a holiday retreat here on the 'Hill of the Oaks' known in Gaelic as Craigendarroch.

The house was built as a grand residence and construction materials were of the finest quality. Instead of using the local granite, Keiller hired architects from Dundee who brought in red sandstone, transported by rail from the Pentland Hills near Edinburgh to Ballater station, and the stone had to be hauled up the hillside on carts.

Craigendarroch, which is now a holiday retreat for guests from all over the world, welcomes you to **The Keiller Brasserie and Lounge.**

(v) Vegetarian. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for a member of staff.
** Unpasteurized cheese