

The Gathering Place Bistro  
Braemar Scotland

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## OUR MENU

Our menu has been carefully crafted to bring together the best of Scottish fare together with some classic favourites.

Our chef frequently creates additional special dishes to tempt your palette.

Please do not hesitate to tell us if you have specific dietary requirements. We are always happy to accommodate these.

## STARTERS

Homemade soup of the day

served with Balmoral bread & butter

£ 4.95

Royal Game Soup

A traditional Scottish soup with venison & pheasant in a rich stock enhanced with red wine

£ 5.95

Chicken Liver Pate

Served with side-salad and oatcakes

£ 5.95

Bradon Roast Salmon

Bradon roast salmon with a chive and potato salad and caper berries

£ 6.95

Stornoway black pudding

Topped with a poached egg and hollandaise sauce served with a salad garnish

£ 6.95

Scottish smoked salmon

Thinly sliced smoked salmon served with a salad garnish and bread & butter

£ 6.95

Prawn Cocktail

Atlantic cold water prawns served with leaves and marie rose sauce

£ 5.95

## STeAKS

Our prime Scottish beef steaks are locally sourced from Menzies Butchers, here in Braemar:

<u>8oz Fillet Steak</u>	£24.95
<u>8oz Sirloin Steak</u>	£21.95
<u>7oz Gammon Steak</u> with pineapple & egg	£12.95

All our steaks are served with fries, onion rings, grilled tomato and mushrooms

## BURGERS

Our homemade beef burgers are made with Scottish steak mince and are enhanced to our own recipe with onion, peppers and a hint of chilli

<u>8oz Beef burger</u>	£ 10.95
Add cheddar cheese, bacon or red cabbage	£ 1.00
Add Strathdon Blue cheese	£ 1.25
<u>Vegetarian Burger (v)</u>	£ 10.95

All our burgers are served with fries, onion rings and coleslaw

### SAUCES TO ACCOMPANY YOUR STEAK OR BURGER

£1.95

#### Au Poivre

Crushed and whole green peppercorns cooked in Courvoisier Brandy, beef stock and cream

#### Whisky Cream

Flamed Famous Grouse whisky mixed with a little Colmans Course Grain Mustard and cream

#### Blue Cheese

Strathdon blue cheese melted into a rich beef stock and mixed with cream

## OTHER MAIN COURSES

<u>Venison Casserole</u>	£17.95	<u>Beef Stroganoff</u>	£13.95
Diced prime Scottish venison slowly cooked in a red wine and port sauce served with today's fresh vegetables and potatoes <i>Our venison is currently sourced from The Balmoral Estate</i>		Strips of prime Menzies sirloin steak cooked in a creamy onion & mushroom sauce and served with Basmati rice	
<u>Balmoral Chicken</u>	£15.95	<u>Goats Cheese and Aubergine(v)</u>	£11.95
Supreme of chicken stuffed with haggis & wrapped in bacon served with a whisky cream sauce and today's fresh vegetables and potatoes		Goats cheese, tomato and aubergine tower with basil and balsamic dressing	
<u>Wholetail Scampi</u>	£12.75	<u>Pork Loin</u>	£12.95
Deep fried Whitby Scampi served with a tossed mixed salad, fries and tartare sauce		Char-grilled pork loin steak with an apple and black pudding tower served with a cider cream sauce	
<u>Salmon Caesar Salad</u>	£12.95		
Filet of Scottish salmon served on Chef's salad with croutons and a Caesar dressing			

## DESSERTS

<u>Sticky toffee pudding</u>	£ 5.95	<u>Fruit Crumble</u>	£ 4.95
A light sponge topped with a sticky toffee sauce and served with a scoop of vanilla ice cream or custard		Fruit crumble (please ask which fruit we have used today) served with cream, ice cream, or custard	
<u>Fruit Compote Cheesecake</u>	£ 5.95	<u>Affogato</u>	£ 3.95
A biscuit base with a layer of creamy cheese topped with a fruit compote & accompanied by a raspberry coulis and served with cream		A large scoop of Mackies dairy ice-cream with a double espresso for you to pour over, creating a simple, yet sublime, combination. Accompanied by a shortbread cracker	
<u>Ice Cream Trio</u>	£ 4.25	<u>Scottish Cheese board</u>	£ 7.95
Mackies strawberry, chocolate, and dairy ice cream served with a crisp curled wafer Individual scoops £1.50		A trio of Scottish cheeses served with oatcakes and an onion marmalade Ask one of our team which cheeses are available tonight	
<u>Adult Ice-Cream</u>	£ 4.95		
A trio of home-made ice-creams - a scoop each of whisky, Amaretto and Tia Maria served in a brandy-snap basket with a runny honey topping			