



EVENING FESTIVE MENU AT RAMNEE HOTEL
5TH - 23RD DECEMBER 2025 & CHRISTMAS EVE LUNCH 12-3!

STARTER

Cream of Cauliflower Soup, *with basil oil and seeded bread* V, VegO, GFO

Smoked Scottish Sea Trout Arancini, *served with a mild wholegrain mustard mayo and garden salad*

Gambas Shrimp Skewers, *wrapped with dates & bacon, served with kimchi tabasco creme fraiche* GF

MAIN

Roast Breast of Turkey, *served with roast potatoes, pigs in blankets, glazed root vegetables, Moray brussel sprouts, sage & onion stuffing, cranberry sauce and gravy* GFO

Vegetarian Haggis, *served with roast potatoes, glazed root vegetables, Moray brussel sprouts, sage & onion stuffing and a demi-glace gravy* V, Veg

Fish & Chips, North East Atlantic Hake fillet with triple cooked chips, *served with coleslaw, mushy peas and a garden salad* GFO

Lamb Madras Chetinnad Curry, *served with Basmati rice, mini garlic naan & poppadum*

Braised Aberdeenshire Ox Cheek Casserole, *served in a red wine jus, mashed potato & wilted greens*

DESSERT

Traditional Christmas Pudding, *served with a Courvoisier brandy custard*

Tropical Passionfruit Cheesecake

Moray Victoria Plum Torte, *served with a Gordon Castle plum liqueur vanilla ice cream (hand-picked organic plums from Elgin orchards)*

LEAF TEA & FILTER COFFEE INCLUDED

3 COURSES £29.95

2 COURSES £25

BOOKINGS ESSENTIAL: INFO@RAMNEEHOTEL.COM



Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance, please speak to a member of staff before you order your food or drink. Menu may be subject to change without notice.

V=Vegetarian VO_Vegetarian Option Veg= Vegan GF= Gluten Free *GFO= Can be adapted to Gluten Free