

RESTAURANT



& Lounge Bar

DESSERTS

Vanilla and Passion Fruit Panna Cotta

Served with Passion fruit jelly, Summer fruits sorbet, Honeycomb and Tempered Chocolate shard.

Floating Islands

A classic French dessert served with homemade Crème Anglaise and drizzled with Caramel sauce topped with an Almond tuile.

Sticky Rice Toffee Pudding

Traditional Filipino dessert served with Toffee sauce, Vanilla ice cream, Coconut snowballs and Meringue cookies.

Dark and White Chocolate Cointreau Mousse

Served with Dark Chocolate ganache, Honeycomb and Orange tuile.

Selection of Highland cheeses

Accompanied with mixed cheese crackers, Oatcakes celery, Grapes, Apple and Pickles.

ISLE OF MULL Cheddar

A rugged bold cheese full of character. Cheddar is slowly aged then hand selected to ensure the firm body and deep flavour.

Blue MURDER

This is a bold, strongly flavoured blue cheese made with cow's milk from the Highlands

Morangie Brie

As expected from Brie, Morangie Brie is smooth and creamy with a slightly sweet flavour, from Highland Fine Cheese in Tain, Scotland.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW AND WE WILL GLADLY ACCOMMODATE.

CRAIGVRACK HOTEL & RESTAURANT, PITLOCHRY, PERTSHIRE, PH16 5EQ
01796 472399 | WWW.CRAIGVRACK.COM | INFO@CRAIGVRACK.COM