

Abington Hotel Newsletter

WE ARE DELIGHTED TO WELCOME JOHN DALE AS HEAD CHEF OF THE ABINGTON HOTEL.

HAVING PREVIOUSLY WORKED AT THE RENOWNED

2 AA ROSETTE BOAT OF GARTEN HOTEL NEAR AVIEMORE, JOHN BRINGS A WEALTH OF EXPERIENCE.

FROM INTIMATE DINNERS TO WEDDINGS FOR UP TO 100 GUESTS, JOHN WOULD BE DELIGHTED TO CHAT WITH YOU TO DISCUSS YOUR DINING REQUIREMENTS.



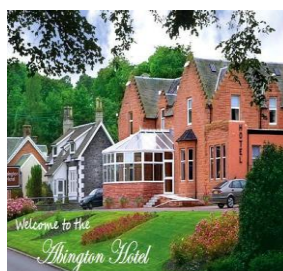
**TEMPTING
STARTERS**



**MOUTHWATERING
MAINS**



**DELICIOUS
DESSERTS**



**WELCOME TO THE
ABINGTON HOTEL**

GLENGONNAR ROOM RESTAURANT

A LA CARTE MENU

WILD MUSHROOMS ON TOAST WITH PARMESAN SHAVINGS & WHITE TRUFFLE OIL £4.95

MARINATED SCOTTISH SALMON, TEMPURA OF WEST COAST MUSSELS AND BASIL AIOLI £5.95

CULLEN SKINK £4.95

~~~~~

ROAST GRESHINGHAM DUCK BREAST POTATO FONDANT, BRAISED FENNEL & WILD CHERRY JUS

£14.95

SEARED FILLET OF COD WITH HERB BELLINIS AND A WEST COAST SHELLFISH BROTH £15.95

RAVIOLI OF SPICED BUTTERNUT SQUASH, SAUTED ASPARAGUS & POACHED QUAILS EGG £12.50

~~~~~

RASPBERRY RIPPLE CHEESECAKE WITH CHAMPAGNE SORBET £4.95

BURGUNDY POACHED PEAR WITH VANILLA RICE PUDDING £4.50

CHEESE SELECTION OF DUNSYRE BLUE, MULL OF KINTYRE & FRENCH BRIE £6.00

TO HELP CELEBRATE THE LAUNCH OF OUR NEW MENU, WE ARE DELIGHTED TO OFFER ALL OUR NEWSREADERS THIS FANTASTIC MONEY OFF PROMOTION. IF YOU ARE UNABLE TO USE THIS OFFER, WHY NOT FORWARD IT ON TO A FRIEND!

15% OFF THE PRICE OF YOUR MEAL FROM THE
GLENGONNAR ROOM OR ARBORY LOUNGE

TO MAKE YOUR RESERVATION: 01864 502467

LIMIT ONE VOUCHER PER CUSTOMER

VALID TILL 30/06/09

VOUCHER

MUST BE PRESENTED

MEAL MUST INCLUDE A MAINS COURSE