

£21 - £30

Loch Kinord Hotel

Ballater Road, Dinnet,
Aboyne AB34 5LW
t 013398 85229 or
e info@lochkinord.com

Three course dinner featuring local rabbit and rare breed organic lamb and pork. **£25 per person.** (not available Sat 26th March)

The Oaks Restaurant, Hilton Craigendarroch

Ballater AB35 5XA
t 01339 755858 or
e manny.barber@hilton.com

Three course dinner in the elegant surroundings of the Oaks Restaurant, savour fresh local produce for an intimate and memorable dining experience at the Heart of Royal Deeside. **£24.95 per person includes complimentary canapés.** Booking recommended and smart dress code.

Banchory Lodge Hotel

Dee Street, Banchory AB31 5HS
t 01330 822625 or
e enquiries@banchorylodge.co.uk

“Fish Night” Friday 18th March – three course dinner menu using fresh fish and shellfish from the North East - **£27.50 per person.** Booking recommended.

A Taste of the Authentic Dishes of Scotland - Monday 21st to Thursday 24th March. Traditional Scottish recipes including Tweedie Kettle, Hotch Potch, Inky Pinky, Happit Venison and Brochan-Bruidh. **Three courses with coffee £27.50 per person.** Booking essential

The Lodge on the Loch of Aboyne

Aboyne Loch Golf Centre,
AB34 5BR
t 01339 886444 or
e info@thelodgeontheloch.com
Three course dinner **£22.95.**

Moorfield House Hotel

Chapel Brae, Braemar AB35 5YT
t 01339 741244 or
e hairhotels@btconnect.com

Two or three course menu with all meat and poultry sourced locally and home-grown vegetables in season. **Three courses £21.95.**

Potarch Hotel

Banchory AB31 4BD
t 013398 84339 or
e info@potarchhotel.co.uk

Sample true Scottish hospitality - complemented by fine wines, real ales, log fires and a wee dram. Three course supper menu based around local ingredients. **£20.95 per person.**

Deeside Activity Park

Dess, Aboyne AB34 5BD
t 01339 883536 or
e info@deesideactivitypark.com

Steak Celebration Evening – Friday 18th March. Awarding winning Cairnton Beef.

Three courses from £24.50 per person.

Glen Lui Hotel

14 Invercauld Road,
Ballater AB35 5PP
t 01339 755402 or
e info@glen-lui-hotel.co.uk

Three course dinner menu to include produce from Deeside Smokehouse, Lochnagar Whisky and Cambus O’ May Cheeses. **£25 per person.**

Glenkindie Arms

Alford, AB33 8SX
t 01975 641288 or
e iansimpson1873@live.co.uk

Three course dinner to include Wark Farm Hebridean lamb, game from Brux Estate and new season rhubarb **Ask for three courses for the price of two- £23.50 per person**

£30+

Darroch Learg Hotel and Restaurant

56 Braemar Road,
Ballater AB35 5UX
t 01339 755443 or
e enquiries@darrochlearg.co.uk

Three course dinner, preceded by a taster and followed by coffee and handmade chocolates, to include Ravioli of North-East Smoked Haddock and Fillet of Deeside Beef. **£45 per person, includes a complimentary glass of Champagne and canapés.**

Finzean Farm Shop & Tearoom

Finzean, By Banchory AB31 6PA
t 01330 850710 or
e ann@finzean.com

‘A Taste of Deeside with a sip of Speyside’ Friday, 18th March - a unique evening dining experience introducing the Estate’s own label single malt Scotch whisky – The Laird’s Tipple. **£45 per person**

‘Finzean Farm Shop Feast’ Friday, 25th March - a mouth watering six course gourmet evening meal with wines to complement each course with panoramic views over the stunning Feugh Valley. Please call for details, limited places available. **£45 per person**

Banchory Lodge Hotel

Dee Street, Banchory AB31 5HS
t 01330 822625 or
e enquiries@banchorylodge.co.uk

‘Beef Night’ – Saturday 26th March – three courses featuring whole prime sirloin of Scotch Beef, hung for 28 days, cooked medium and carved in the dining room. **£32.50 per person.**

The Green Inn

9 Victoria Road,
Ballater AB35 5QQ
t 01339 755701 or
e info@green-inn.com

Three course dinner menu cooked to order utilising fresh, local ingredients, including Cannelloni of Oxtail and Roast Rack of Local Lamb with Black Mustard Seeds and Gratin Dauphinoise. **£42.50 per person, includes a complimentary bottle of wine between two.**

Raemoir House Hotel

Banchory AB31 4ED
t 01330 824884 or
e hotel@raemoir.com

‘A Taste of Deeside’ – six course gourmet tasting menu sourced from local suppliers, producers and farmers with specially selected wines. **From £50 per person.**

Loch Kinord Hotel

Ballater Road, Dinnet,
Aboyne AB34 5LW
t 013398 85229 or
email: info@lochkinord.com

Saturday 26th March – gourmet tasting menu with specially selected wines and guest speakers from our local suppliers. **£45 per person to include complimentary canapés and petit fours.**

Royal Deeside and the Cairngorms



Delicious and Royal Deeside Larder are Royal Deeside and The Cairngorms Destination Management Organisation initiatives. www.discoverroyaldeeside.com or info@discoverroyaldeeside.com.

THIS PROJECT IS BEING PART-FINANCED BY THE SCOTTISH GOVERNMENT AND THE EUROPEAN COMMUNITY RURAL ABERDEENSHIRE LEADER 2007-2013 PROGRAMME

Find out more about the menus on offer at www.discoverroyaldeeside.com/Larder/dine-on-deeside

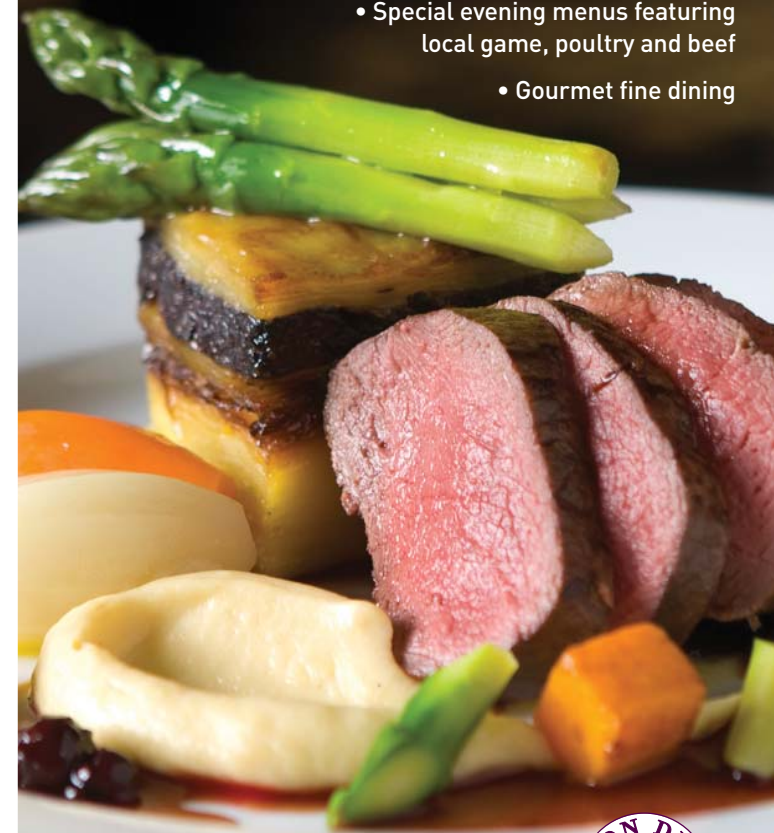
Throughout Royal Deeside and The Cairngorms

Dine on Deeside

Friday 18th - Sunday 27th March 2011

Aboyne • Alford • Ballater • Banchory • Braemar

- Hearty soup and sandwiches
- Afternoon teas with delicious home bakes
- Special evening menus featuring local game, poultry and beef
- Gourmet fine dining



Find out more at:

www.discoverroyaldeeside.com/Larder/dine-on-deeside

Dine on Deeside



Join us to celebrate the finest local cuisine at our brand new gastro event in the heart of Royal Deeside and The Cairngorms. Over the ten day food festival, chefs will serve up seasonal spring menus from rustic bistro to fine dining. Set priced menus in cafes, restaurants, hotels, and bars will be on offer in the following price bands

Up to £10
£21 to £30

£11 to £20
Over £30

Offering something for every pocket, Dine on Deeside is guaranteed to fire up gastro imaginations and tickle the taste buds.



Up to £10

Taste Coffee Shop & Restaurant
Auchendryne Sq, Braemar
AB35 5WS
t 01339 741425

The tastiest of Scottish produce served in relaxed surroundings.
Soup and sandwich lunch: £5.25 /£5.50.

Liz's Larder, Glen Tanar Estate
Aboyne AB34 5EU
t 01339 886451 or
e info@glentanmar.co.uk

Freshly prepared seasonal lunches delivered to the estate cottages, including Glen Tanar venison, home baked ham served with home-made bread and jellies and chutneys prepared from fruit grown in the walled garden.
Lunch £7.50 per person.

Brown Sugar Cafe
8 Bridge St, Ballater AB35 5QP
t 01339 755 388

Deliciously different – soups, sandwiches, panini's sourced from local suppliers.
Soup and sandwich combo £5.95.
Soup and Panini combo £6.95.

Finzean Farm Shop & Tearoom
Finzean, By Banchory AB31 6PA
t 01330 850710 or
e ann@finzean.com

'Flavour of Finzean' two-course lunch - a light set lunch consisting of starter and main course or main course and pudding, using the Estate's home-reared beef, wild venison and local seasonal produce. **£10 per person.**
Booking recommended.

The Bothy
43 Bridge Street,
Ballater AB35 5QD
t 01339 755151
Soup and sandwich combo £6.50.

Deeside Activity Park
Dess, Aboyne AB34 5BD
t 01339 883536 or
e info@deesideactivitypark.com

Senior citizens lunch – Monday 21st and Tuesday 22nd March only.
Two courses £6.50 per person.
Three course lunch featuring the award winning Cairnton Aberdeen Angus Beef. **£10 per person.** (The three course lunch is available only Wed 23rd to Fri 25th March).

£11 - £20

Buchanans Bistro at Woodend Barn
Banchory AB31 5QA
t 01330 826530 or
e bistro@buchananfood.com

We source from producers, fishmongers and butchers who are skilled and reliable and deliver both taste and traceability. Menu may include Warm Confit of Free Range Chicken with Wark Farm Smoked Sausage and Deeside Smokehouse Haggis and Slow Cooked Brisket of Murtle Beef in Cairngorm Beer Gravy.
Two courses £16.75.
Three courses £19.50.

The Station Restaurant
Station Square,
Ballater AB35 5QB
t 01339 755050 or
e enquiries@darrochlearg.co.uk

Two course lunch, including starters of Cullen Skink or a Smoked Salmon Platter followed by Deeside Venison Casserole with creamy mashed potatoes or Fish and Chips with North-East Haddock. Includes a complimentary dessert including sticky toffee pudding or bread and butter pudding - all homemade.
£15 per person.



Banchory Lodge Hotel
Dee Street, Banchory AB31 5HS
t 01330 822625 or
e enquiries@banchorylodge.co.uk

Sunday Lunch, including classic dishes such as Steak and Kidney Pudding and Boiled Leg of Mutton with Caper Sauce. **One course £14.00; Two courses £18.00; Three courses with coffee £21.00**

Tor Na Coille Hotel
Inchmarlo Road,
Banchory AB31 4AB
t 01330 822242 or
e info@tornacoille.com

3 Course Lunch freshly prepared using local seasonal produce.
£19.50 per person, 2nd person at half price. Please quote Dine on Deeside when booking.

Deeside Activity Park
Dess, Aboyne AB34 5BD
t 01339 883536 or
e info@deesideactivitypark.com

Sunday carvery lunch.
Two courses £11.95.
Three courses £14.95.

Loch Kinord Hotel
Ballater Road, Dinnet,
Aboyne AB34 5LW
t 013398 85229 or
e info@lochkinord.com

Two or three course lunch menu including specialities such as Local Nettle Soup, Trio of Sheridan's Sausage and Cock of the North Crème Brûlée. (Not available Sat 26th March).
Two courses £12.95;
Three course £15 .

The Milton Restaurant
Crathes, Banchory AB31 5QH
t 01330 844566 or
e info@themilton.co.uk
Two course local lunch menu £15 per person .

Liz's Larder, Glen Tanar Estate
Aboyne AB34 5EU
t 01339 886451 or
e info@glentanmar.co.uk

Freshly prepared three course meal delivered to your cottage, including Whisky Braised Chicken Breast with Horseradish Crumb Topping, Glen Tanar Venison Served in a Red Wine and Berry Sauce and Rack of Roast Pork with Braised Baby Savoy Cabbage.
Dinner £17.50 per person.

The Oaks Restaurant, Hilton Craigendarroch
Ballater AB35 5XA
t 01339 755858 or
e manny.barber@hilton.com

Three course Sunday lunch in the elegant surroundings of the Oaks Restaurant, savour fresh local produce for an intimate and memorable dining experience at the heart of Royal Deeside.
£14.95 per person. Booking essential and smart dress code.

The Lodge on the Loch of Aboyne
Aboyne Loch Golf Centre,
AB34 5BR
t 01339 886444 or
e info@thelodgeontheloch.com
Two course lunch £12.95.

The Commercial Hotel
The Square, Tarland,
Aboyne AB34 4TX
t 01339 881922 or
e info@thecommercial-hotel.co.uk

Traditional pub fare featuring Steak & Deeside Ale Stew with Herb Doughballs, Bev's Fish Pie with Cambus o' May cheese sauce, Lochnagar Sticky Pudding and River Dee Fog.
Two courses for two people £25.00.