



The Country Inn of Glamis since 1765

- [Home](#)
- [About Us](#)
- [Festive Menu 2016](#)
- [Accommodation](#)
- [Surrounding Area](#)
- [Contact Us](#)



Dining

We are popular locally because of our food, which features fresh homemade dishes made with ingredients sourced, wherever possible, from our surrounding area.

We offer one extensive menu throughout the day and is always supplemented with daily special dishes to offer variety depending on availability of fresh produce.

You can dine in one of our relaxing dining rooms or if you prefer, by the open fire in the bar. Your meal, can be enhanced by wine from our carefully selected selection and rounded off with a whisky from our well stocked bar.

- [Food](#)
- [Wine](#)

Festive Menu Available From 2nd to 23rd December £29 For Full Menu. Dishes Priced Individually.

STARTERS

Cream of Potato and Leek Soup
 Carrot and Lentil Soup
 Scottish Smoked Salmon and Prawn Marie Rose
 Medley of Melon & Mango
 Confit of Duck
 Crispy Fried Goats Cheese with Sesame Crust
 Oven Baked Filo Parcel of Pheasant

MAINS

Traditional Roast Turkey with Chestnut and Apricot Stuffing
 Fillet of Salmon with a Delicate Parsley Cream Sauce
 Oven Baked Braised Lamb
 Roasted Red Peppers Stuffed with Wild Mushrooms, Baby Spinach and Basil
 Aberdeen Angus Steak and Ale Pie
 Pork Valentine

DESSERTS

Individual Home-made Christmas Pudding
 Raspberry and Drambuie Trifle
 Hazelnut and Chocolate Cheesecake
 Blueberry Pavlova
 Luxurious Rum Soaked Glace Ice Cream
 Warm Sticky Toffee Pudding
 Selection of Cheeses and Oatcakes

COFFEE or TEA and MINTS

- [Dining](#)
- [Bar](#)