

For further information or to make a booking please contact us at La Taverna on 01479 810683 or at The High Range on 01479 810636



La Taverna will be open daily from 12 midday, everyday * throughout the festive season, serving our Pizza, Pasta & Continental Salad Buffet, Home-made, Stone-baked Neapolitan Pizzas and à la carté menu.

* Except Christmas Day & Boxing Day - CLOSED
New Years Eve - Bookings only
Dinner from 7.30 pm - 9.00 pm
Hogmanay Party till 2.00 am
* New Years Day - Closed at
Lunchtime, opening at 4.00 pm



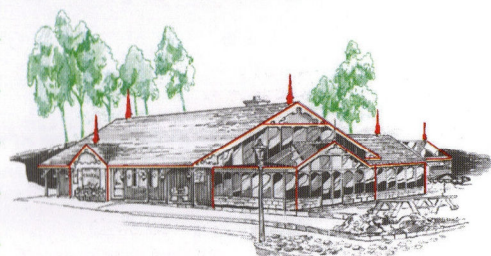
Also within
'THE HIGH RANGE COMPLEX'

Self Catering Chalets
(STB 3 to 4 Star Graded)
Motel Lodge Accommodation
Touring Caravan and Camping Park

www.highrange.co.uk
e-mail: info@highrange.co.uk



New Years Eve at
'La Taverna'
Ristorante, Pizzeria
& Bar
HIGH RANGE COMPLEX
Aviemore



Wishing you a very
Merry Christmas
and a Prosperous
New Year, from
the Vastano Family
and Staff

Grampian Road, Aviemore
Tel: 01479 810683 (La Taverna)
01479 810636 (High Range)

www.highrange.co.uk
e-mail: info@highrange.co.uk



*New Years Eve
at 'La Taverna'*



Dinner served from 7.30 to 9.00 pm

and after Dinner:

Hogmanay Party with "Gilly"

Till 2.00 am

Auguri di Buon Anno!

From the Vastano Family and Staff

Antipasti Misti (V)

To stimulate your appetite, we have selected some of the most popular antipasti, based on cured meats, fish and continental vegetable salads

Please look over the antipasti and help yourself from the buffet

Zuppa Fiorentina

Freshly made cream of spinach soup garnished with roasted almonds and laced with fresh cream

OR

Insalata Di Rucola (Rocket leaves salad) (V)

The irregularly shaped leaves of Rocket have a sharp taste which is exceptionally good when garnished with chopped sun-dried tomatoes, flakes of parmigiano cheese and dressed with extra virgin olive oil and a few drops of balsamic vinegar

Mushroom Stroganoff (V)

Wild mushrooms gently sautéed with a little garlic and sliced onions, finished with brandy, lemon juice, sour cream and paprika. Served on a bed of Fettuccine



Scaloppina di Salmone (V)

Escalope of salmon poached in a fish veluté and finished in a sauce of white wine and cream. Garnished with julienne of fresh basil.



Filetto ai Funghi

Fillet steak, gently sautéed with crushed garlic, sliced onions and wild mushrooms moistened with Marsala wine and finished in demi-glace

Petto di Anatra all Arancia

Duck breast, coated with a reduced base of caramel sugar, moistened with orange and lemon juice, gently roasted and finished in a sauce of duck stock, demi-glace and Cointreau. Garnished with Julienne of orange and lemon peel

Bistecca di Cervo

Matured venison steak, quickly sealed and then gently sautéed with thyme, flamed with brandy and finished in a sauce of juniper berries, red currant jelly, orange zest and demi glace

All of the above served with seasonal vegetables

Dolci (Desserts)

Help yourself to a selection of Italian desserts or order one of our speciality Italian ice creams

Caffé

A selection of freshly ground Italian coffees served with Amaretto biscuits

£59.50 per person

**Please note:
Service charge is not included
and is left to your discretion**

