**Aberdeenshire Restaurant Week 2024Menu**

**STARTERS**

**CULLEN SKINK**

Smoked Haddock, Potatoes, Leeks, Parsley, Parsley, Cream

**BLAGGIS**

Sheridan’s Haggis & Stornoway Black Pudding, Bashed Turnip, Whisky Sauce

**SOUFFLE**

Twice Baked Mature Cheddar Souffle, Beetroot & Olive Salad, Balsamic Reduction, Granola

**TERRINE**

Poached Ham Hock, Apricot, Apple Relish, Mustard Dressing, Oatcakes



 **MAINS**

**HIGHLAND COW LIVER**

Pan Seared, Creamed Mash Potatoes, Cabbage & Bacon, Onion, Red Wine Jus

**CROQUETTE**

Spiced Risotto, Herb & Parmesan, Grilled Artichoke, Mushroom Fricassee

**NORTH SEA COD**

Roasted Fillet, Potato, Butter Bean Cassoulet, Salsa Verde

**LOCAL LAMB**

Slow Roasted, Gratin Potatoes, Red Cabbage & Apple, Glazed Shallot, Roasted Roots, Cabernet Sauvignon Reduction



**SWEETS**

**CRÈME BRULEE**

White Chocolate Chip & Madagascan Vanilla Bean, Fine Piece

**CHEESECAKE**

Pina Colada Cheesecake, Berry Coulis, Yoghurt Sorbet

**CHOCOLATE TART**

Warm 73% Madagascan Chocolate & Dark Matter Rum, Honeycomb, Raspberry Sorbet

**APPLE CRUMBLE**

Vanilla Ice Cream OR Crème Anglaise



(The content of each plate on the menu depends exclusively on the daily availability of fresh ingredients)



**2 courses £25 3 courses £30**