

ABERDEENSHIRE

Restaurant Week 2025

Starters

SOUP OF THE DAY

Served with granary bread

CAJUN MONKFISH

Cajun breaded monkfish served with a side salad and lemon mayonnaise

HOT HONEY MUSTARD CHICKEN

Hot honey mustard chicken strips served on a bed of crisp salad leaves

BAKED BRIE

Baked brie topped with cranberry served with crusty bread

Mains

SMOKED HADDOCK

Smoked haddock with black pudding with a white wine and wholegrain mustard cream served with mashed potato and seasonal vegetables

VENISON

Medallions of venison in a red wine and juniper berry jus, served with game chips

DUO OF ROASTS

Roast Silverside and Roast Turkey duo served with Yorkshire pudding and all the trimmings

CARIBBEAN CHICKEN

Sauteed chicken strips with malibu and pineapple cream sauce, served with basmati rice

Dessert

ROULADE

Roulade of the day topped with Chantilly cream and coulis

CREME BRULEE

Served with homemade shortbread

STICKY TOFFEE PUDDING

Served with vanilla ice cream

BANANA FRITTERS

Banana fritters coated in cinnamon sugar served with toffee sauce and ice cream



3 COURSES
FOR
£39.95

DISHES ARE PREPARED IN AN ENVIRONMENT THAT NUTS, EGGS, SHELLFISH OR GLUTEN ARE PRESENT, ALL DIETARY REQUIREMENTS INCLUDING VEGETARIAN AND VEGAN DIETS CAN BE CATERED FOR. PLEASE CONTACT FOR MORE DETAIL