

# ABERDEENSHIRE

## Restaurant Week Menu

### Starters

#### SOUP OF THE DAY

Served with granary bread

#### WILD MUSHROOM

Sauteed wild mushrooms in a white wine and tarragon cream sauce, resting on a puff pastry shell

#### SCALLOPS

Pan seared scallops with creamed potatoes and garlic butter

#### CAJUN CHICKEN

Cajun chicken strips served with a side salad and sweet chilli sauce

### Mains

#### MONKFISH

Oven baked monkfish wrapped in parma ham, served with a tomato and garlic sauce

#### VENISON

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

#### BEEF

Marinated beef strips with mixed vegetables and egg noodles, dressed with soy and chinese five spice sauce

#### CHICKEN

Chicken madras, served with basmati rice and naan bread

### Dessert

#### ROULADE

White chocolate and raspberry roulade, topped with Chantilly cream and raspberry coulis

#### PANNA COTTA

Panna cotta served with a winter berry compote

#### STICKY TOFFEE PUDDING

Served with vanilla ice cream

#### APPLE PIE

Apple and cinnamon pie, served with custard



3 COURSES  
FOR  
£35.00

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