

# sanddollar graduation menu

2-courses £26 and 3-courses £32 per person

## To Start

### SLOW COOKED PIGS CHEEK

Crispy streaky bacon, grain mustard mash potato and Madeira jus

### SOUP OF THE DAY

Home-made with tomato, smoked ham hock and rosemary, roasted butternut squash with thyme butter, served with crusty bread

### GOATS CHEESE (V, N)

Whipped goats cheese, caramelised beetroot, sage fritters and walnut salad

### TEMPURA SQUID

Served with chilli and coriander, watercress & lime salad and basil mayonnaise

## Mains

### FILLET OF BEEF (supplement of £6)

Wrapped in streaky bacon with mushroom and tarragon butter, served with chunky Cajun chips and a red wine jus

### FILLET OF HAKE

Served in a light curried fennel and saffron broth, with wilted spinach and crispy squid ribbons

### CHARGRILLED CHICKEN SUPREME

Served with sautéed potatoes, a roasted red pepper sauce, olive and tomato bruschetta and mozzarella stuffed courgette

### PAN-FRIED WILD MUSHROOMS (V, N)

Served in garlic and sage butter with toasted pine nuts, butternut squash fondant, roasted cherry tomatoes and Manchego cheese

## Desserts

### ICED HONEYCOMB PARFAIT

Served with a mango and passion fruit Salsa and a champagne syrup

### CHOUX PASTRY

Filled with sweet whipped cardamom cream, served in a warm chocolate sauce, with pistachios and Malteser ice cream

### DUO OF SORBETS

With summer berries & a raspberry coulis

### CHEESE AND BISCUITS (supplement £3.00)

Local cheeses from the Devenick Dairy in Portlethen, served with fruit chutney, a selection of artisan biscuits, grapes and celery

All our food is freshly prepared, so a wait of 30 minutes can be expected. Also, we have endeavored to indicate where food contains nuts (n), vegetarian (v), vegan (vg) and is gluten free (gf) but this cannot be guaranteed.

Gratuity is not included, and all tips go to the staff.

Food Allergies & Intolerances - please speak to our staff if you want to know about our ingredients.