

sanddollar jazz menu

£39 per person

To Start

Butternut Squash, Sweet Potato and Mandarin Soup (v, gf, df)
served with crusty bread

Crispy Oyster

served in the shell with black pudding crumb, apple crisp and garlic butter

Poached Rabbit Lion (gf)

wrapped in pancetta with a tarragon Hasselback potato and black berry jus

Heirloom Tomato and Spinach Savoury Tartlet (v)

served with a Mozzarella and balsamic rocket salad

Mains

Garlic and Herb Char-grilled Breast of Chicken (gf)

served with a tarragon cream sauce, pomme purée, fresh green vegetables

Moroccan Lamb Cutlets (gf)

served with coriander yogurt, spiced sultanas couscous, roasted courgettes and cherry tomatoes

Seafood Casserole

Langoustines, haddock and mussels, cooked in a rich bouillabaisse sauce, served with crusty bread

Purple Sweet Potato (v, gf)

stuffed with Quinoa, spinach, maple glazed goats cheese, served with beetroot purée and tender-stem broccoli

Desserts

Trio of Citrus

lemon tart, lime curd and orange sorbet

Warm Dutch Apple Pie

served with Orkney vanilla ice-cream

Trio of Sorbets (df)

with fresh berries

Cheese and Biscuits (supplement £4.00)

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.