

sanddollar jazz night menu

£39 per person

To Start

ROAST BEETROOT & GOATS CHEESE SALAD

Red and golden beats, served on a bed of Rockette salad with a herb dressing, topped with creamy goat's cheese (V)

SOUP OF THE DAY (V, VG)

Home-made lentil & vegetable soup, served with crusty bread

THAI STYLE FISH-CAKES

Mini fish-cakes seasoned with Thai spices, served with fiery home-made sweet chili sauce and a salad garnish

HOT & SPICY CHICKEN WINGS

Seasoned in a spicy coating, deep-fried and served with a blue cheese dip and salad garnish

Mains

HERB CRUSTED SALMON

Herb & breadcrumb topped salmon fillet, accompanied with sautéed baby potatoes and a creamy spinach sauce

COQ AU VIN

Chicken drumsticks cooked with chunky vegetables in a red wine sauce, served with Parmenter potatoes and seasonal vegetables

TANDOORI SKEWERS

Tandoori marinated Haloumi & vegetable skewers, served on a fragrant Basmati rice and mango salad (V)

MAPLE GLAZED PORK CHOP

Served on the bone on a bed of sweet potato mash, seasonal vegetables and a home-made BBQ sauce

Desserts

TARTE TATIN

Classic French apple tart with puff pastry and caramelized apples, served with Orkney vanilla ice-cream

CHEESECAKE

Leman & cardamom cheesecake, served with a lemon marmalade topping

DUO OF SORBETS

With summer berries & a raspberry coulis

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.