

sanddollar jazz menu

£40 per person

To Start

WATERCRESS SOUP

served with creme Fraiche (v, gf)

SEARED SCALLOPS

served with a pea purée, chorizo and chipotle chilli oil (gf)

BEETROOT AND GOATS CHEESE ARANCINI

served with walnut brittle and pear purée (v, gf)

SMOKED HAM HOCK TERRINE

served with red onion chutney and mustard mayo

Mains

HERB CRUSHED HAKE

served with black pudding mash, mussel bisque and smoked salmon bon bon

SPICED LAMB KOFTA

served with harissa couscous, homemade flat bread, coriander yoghurt and Moroccan salad

CHARGRILLED CHICKEN SUPREME

stuffed with sun dried tomato and mozzarella, served with a Mediterranean stir-fry vegetables and a rich tomato sauce and garlic crisp

SMOKED HALF AUBERGINE

stuffed with quinoa and mixed beans, served with beetroot humous and spiced rice (v gf)

Desserts

LIME AND MINT PANNA COTTA

with coconut & rum coulis and banana crisp (gf)

ELDERFLOWER AND APPLE CRUMBLE

served with creme anglaise or ice cream

TRIO OF SORBETS

with fresh berries (df)

CHEESE AND BISCUITS (supplement £4.00)

Local cheeses from the Devenick Dairy in Portlethen, served with apple chutney, oatcakes, 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), shell fish (sf), 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.

