

# sanddollar jazz menu

£40 per person

## To Start

### CRAB BISQUE

with crab and brandy butter (sf)

### HONEY GLAZED FRESH FILLET OF MACKERAL

with lightly curried potato salad and beetroot sponge (gf option, df)

### PAN FRIED PIGEON BREAST

with pancetta, peas and port reduction (gf, df)

### SWEET POTATO FOCACCIA

topped with roasted cherry tomatoes, chilli jam, buffalo mozzarella and crispy sage (v)

## Mains

### PORT WELLINGTON

fillet of pork and mushroom duxelle, wrapped in puff pastry, served with an apple cider jus, celeriac mash and crisp black pudding

### ENPAILLOTTE

fresh rock turbot and mussels steamed in a paper bag with fennel and white wine, served with crushed lemon potatoes and garlic cream (gf, df option)

### CORN FED CHICKEN

pan roasted breast of chicken stuffed with sun dried tomatoes, basil and mozzarella, served with potato gnocchi and sourdough garlic bread (gf option)

### BEEF TOMATOES AND HARRISSA CHICKPEAS

roasted beef tomatoes filled with spiced chickpeas and coriander wild rice, served with lime yogurt, Moroccan salad and cumin pitta bread (v)

## Desserts

### WHITE CHOCOLATE AND COINTREAU CHEESE CAKE

served with caramelised oranges and orange emulsion

### FRIED CINNAMON CHURROS

with dipping hazelnut chocolate sauce and whipped cardamom cream (n)

### TRIO OF SORBETS (df)

with fresh berries

### 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.**