

# sanddollar jazz night menu

£39 per person

## To Start

### STUFFED COURGETTE ROLLS

Courgettes stuffed with feta cheese, pine nuts and basil, served with a red pepper puree (v, gf, n)

### SOUP OF THE DAY

Home-made Cullen Skink, traditional Scottish soup made with smoked haddock, potatoes & cream and served with crusty bread (gf, contains fish)

### CHICKEN LIVER PATE

Served with mini oatcakes and chutney (gf option available)

### ALBONDINGAS

Mini pork meatballs, served in a tomato sauce and with crusty bread

## Mains

### SEAFOOD PAELLA

King prawns, fresh mussels and squid, served with crusty bread (gf, contains shellfish)

### GARLIC & HERB CHICKEN

Stuffed with a herb cream cheese and wrapped in Parma ham on a bed of vegetable risotto with seasonal vegetables (gf)

### LAMB KOFTA

Served with vegetable cous cous and a beetroot & apple raita (gf, df)

### POLENTA & MUSHROOM TART

Individual polenta and mushroom tart, served with Rockette and a warm potato salad (v)

## Desserts

### CHOCOLATE & NUT BROWNIE

Home-made warm chocolate and nut brownie, served with vanilla ice-cream (n, gf available)

### CITRUS CHEESECAKE

Home-made citrus cheesecake with a ginger biscuit base and a lemon & orange cream cheese, served with a St. Clements compote 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), dairy free (df) 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.**