

sanddollar jazz night menu

£39 per person

To Start

SIX ONION SOUP

Served with Parmesan cheese croute (df, gf, option to be v & vg)

HOMEMADE CHICKEN LIVER PATE

Served with red onion marmalade and Melba toast (gf option)

HONEY GLAZED FILLET OF MACKERAL

Served with a lightly curried potato salad (gf)

BAKED PORTABELLO MUSHROOM

Stuffed with Brie cheese and autumn vegetables with a beetroot sauce (v, gf)

Mains

GRESSINGHAM BREAST OF DUCK

Pan-roasted duck with caramelised fresh figs, red wine jus, fondant potatoes and Romanesco broccoli (gf)

SLOW COOKED FIVE SPICED BELLY OF PORK

Served with crispy pea shoots, a soya & honey jus, coriander rice & stem broccoli (gf)

FRESH FILLET OF HAKE

Served with caper mash, fresh asparagus, smoked fish arancini with a mussel bisque (gf optional)

RISSOTTO

Roasted pumpkin cooked with Risotto rice, white wine, Parmesan cheese and with crispy sage leaves, served with garlic flat bread (v, vg option)

Desserts

HOMEMADE APPLE AND PLUM CRUMBLE

Served with an elderflower creme anglaise

DARK CHOCOLATE AND WHISKEY MOUSSE

Served with pistachio praline (n, gf)

DUO OF SORBETS

With summer berries & a raspberry coulis

CHEESE AND BISCUITS (supplement £3.00)

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.