

## **Jazz Night Menu** **£37/head**

### **\*\*\*STARTERS\*\*\***

**Soup of the Day (gf, df, v, n)**  
Sweet potato, chilli and coconut soup

**Ham hock terrine (df)**  
Served with mini oak-cakes & fruit chutney

**Mussels marinière (gf available)**  
Scottish mussels cooked in a white wine & cream sauce,  
served with crusty bread

**Haggis bob bons**  
Breaded haggis balls, served in a whiskey & cranberry cream sauce  
and with a Parma ham crisp

### **\*\*\*MAIN COURSES\*\*\***

**Braised lamb shank (df)**  
Served with a sweet potato fondant and red wine jus

**Salmon en croute**  
Salmon wrapped in puff pastry, accompanied by a seasonal vegetable medley,  
with a white wine & garlic cream sauce

**Wild mushroom risotto (v, gf, df available)**  
Served with a parmesan crisp

**Poppadum crusted chicken**  
Marinated chicken supreme, topped with a poppadum crust, served with fragrant  
rice, mild curry sauce & onion bhaji

### **\*\*\*PUDDINGS\*\*\***

**Home-made orange cheesecake (n)**  
Orange & Cointreau cheesecake, served with a chocolate drizzle

**Banana upside down sponge**  
Served with toffee sauce and ice-cream

**Duo of sorbets (gf, df)**  
Two scopes served with fresh fruit and fruit coulis. Ask your server for today's options

**Selection of 4 Deeside cheeses (supplement of £4.00)**  
Served with chutney and oatcakes

**All customer tips go to the staff. Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you want to know any ingredients. n=nuts, v=vegetarian, df=diary free.**