

sanddollar jazz menu

£39 per person

To Start

Roast Parsnip & Horse-chestnut Soup (v)

Served with crusty bread

Wild Mushroom Tartlet (v)

Wild mushrooms with caramelised red onion & Goat's cheese, served with a rocket, lemon oil and Balsamic glaze

Smoked Salmon Tartare

Served with beetroot cream and pickled cucumber

Duck Liver Parfait

Served with cherry & cranberry compote and Melba toast

Mains

Roast Peppered Sirloin

Served medium rare with Madeira gravy, Yorkshire pudding, goose fat roast potatoes, sprouts and glazed carrots

Roast Crown of Turkey

Served with skirlie, goose fat roast potatoes, sprouts, glazed carrots, caramelised red cabbage, kilted chipolatas and rich gravy

Spinach and Nut Roast (v, n)

Wrapped in puff pastry with wild mushroom & garlic gravy, sweet potato fondant and charred sprouts

Pan Roasted Salmon

Served with a lemon and herb Crust, Béarnaise sauce, smoked fish croquette, buttered smashed potatoes and crispy kale

Desserts

Sticky Toffee Christmas Pudding

Served with brandy toffee sauce and ice-cream

Dark Chocolate and Whisky Mousse

Served with pistachio praline

Sherry Cherry Trifle Cheesecake

Served with ice-cream

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.