

sanddollar jazz night menu

£39 per person

To Start

CHICKEN CAESAR CROQUETTES

Served with Gem lettuce, croutons, Parmesan cheese and a Caesar dressing

SOUP OF THE DAY (V, GF)

Home-made fresh tomato soup with basil cream, served with crusty bread

ARBROATH SMOKEY PATE (GF option)

Served with red onion & quince chutney and crusty bread

WILD MUSHROOM, HALLOUMI AND TOMATO TART (V)

Served on a bed of seasoned Rocket, chilli oil and a Balsamic glaze

Mains

ROAST SIRLION

Served pink, topped with melted Stilton, green vegetables, dauphinoise potatoes and a Malbec jus

AUTHENTIC JAMACAN JERK CHICKEN

Served with rice and kidney beans, crispy plantain and apple & radishes coleslaw

SPICED VEGETABLE KOFTA (V or VG)

Served with fragrant rice, cucumber and mint tzatziki, and a Feta & Rocket salad

PAN-FRIED HAKE

Hake, mussels and white wine in a papillote, served with lemon, crushed potatoes, basil oil and green vegetables

Desserts

HOMEMADE STRAWBERRY SHORTCAKE

Served with Chantilly cream and Prosecco soaked strawberries

HOMEMADE WARM BAKE WELL TART

Serves with crème anglaise and cherry liquor ice-cream

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.