



## Mother's Day – Lunch & Dinner

Sunday 19<sup>th</sup> March

£35pp

Amuse-Bouche

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Port Askaig Crab Cakes/ Oyster Mayo / Cucumber and Vermouth Relish

Goats Cheese Parfait/ Toasted Brioche / Sweet Chilli Jam / Citrus Fillets

Nerabus Onion Soup/ Strathdon Blue Cheese Crouton

Confit Duck/ Preserved Fruits / Port Wine Reduction

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Roast Rib of Angus Beef

Duck Fat Potatoes / Roasted Seasonal Vegetables / Yorkshire Puddings / Roast Gravy

Fillet Of Cod

Pea Velouté / Roast Vine Tomatoes / Scallop Parfait / Fondant Potato

Breast of Grampian Chicken

Black Haggis Bon Bon / Skirlie / Buttered Greens / Whisky Cream Sauce

Roast Cauliflower

Puy Lentils / Sweet Potato Puree / Sauté Spinach / Leek and White Wine Butter Sauce

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Gin and Lime Parfait/ Lime and Rosemary Sorbet

Chocolate and Hazelnut Tart/ Cardamom Ice Cream

Sticky Toffee Pudding/ Butterscotch Sauce / Vanilla Pod Ice Cream

### ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.