**Mother’s Day Menu**

**Terrine**

Local Game, Apple Puree, Plum & Apple Chutney, House Sourdough Bread

**Melon, Ham & Prawns**

Shetland Prawns, Black Forest Ham, Galia Melon, Classic Marie Rose Sauce, Smoked Paprika

**Blaggis Croquette**

Crumbed Sheridan Haggis & Blackpudding, Bashnit Neeps, Fettercairn Whisky Sauce

**Salmon Presse**

Trio of Salmon (Smoked, Gravadlax & Seared), Pickled Veg, Potato Pancake, Tartare Sauce

**Goats Cheese**

Grilled Goats Crottin, Roast Beetroot, Onion Jam, Toasted Almonds, Balsamic



**Roast Sirloin of Beef**

Medium Roasted Deeside Beef, Dripping Roast Potatoes, Sautéed Woodland Mushrooms,

Honeyed Roasted Root Vegetables, Beef Gravy

**Chicken**

Chicken Breast, Stuffed with Haggis, Mealie Pudding, Creamed Savoy Cabbage & Smoked Bacon,

Chive Creamed Mash Potatoes, Cognac & Black Peppercorn Sauce

**North Sea Hake**

Pan-Roasted Hake Fillet, Sauté Potato, Butterbean & Smoked Sausage Ragout, Sprouting Greens

**Beef Shoulder**

Slow Braised Beef Shoulder, Gratin Dauphinoise, Red Cabbage & Pear, Roast Onion, Cabernet Sauvignon Jus

**Tart**

Classic Caramelised Red Onion & Three Cheese Tart, Grilled Artichoke, Buttered New Potatoes, Green Salad



**Cheesecake**

Salted Caramel, Raspberry Compote, Honeycomb

**Sticky Toffee Pudding**

Warm Date & coffee Sponge, Rich Toffee Sauce

**Pannacotta**

Lemon Curd & Madagascan Vanilla Bean, Shortbread, Macaroon

**Tart**

Dark Chocolate, Candied Pineapple, Marinated Berry Salad



**Homemade Chocolates & Tablet**

**£30 for 3 courses & £25 for 2 courses**

**Happy Mother’s Day to all the wonderful mums**