



## TIME TO CELEBRATE MENU SAMPLE MENU

### Amuse-bouche

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Searched Loch Scallops  
black pudding, cauliflower puree, curried cauliflower beignet

Whisky Tartar  
classic steak tartar, capers, mustard, shallots, mustard dressing, sourdough

Pressing of Ham Hock  
pea flavours, apple puree

Warm Crispy Duck Salad  
pak choi, honey sesame dressing, hoisin & toasted cashew nuts

Artichoke Velouté  
truffle mascarpone, artichoke crisps

Presly's Haggis Bon Bons  
Founder's Reserve whisky mayo, bourbon glaze

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Duo of Beef  
smoked cheek, fillet, onion puree fondant, Rioja jus

Baked Portsoy Blackened Cod  
crispy kale, spring greens, green salsa

Pan Fried Seabas  
local tatties, warm niçoise salad, sauce vierge

Oldmeldrum Lamb  
lamb rump, pea puree, dauphinoise, garlic & rosemary jus

Chorizo Stuffed Chicken Breast  
marinara sauce, cavolo nero, pesto dressing

Veggie Haggis Wellington  
pimento pepper cream, sautéed root vegetables

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Toffee Whisky Syllabub  
chocolate chip shortbread & marinated strawberries

Limoncello  
lemon tart, gin & tonic ice cream

Sticky Toffee Pudding  
cinder toffee, salted caramel, vanilla ice cream

Passion Fruit  
passion fruit cheesecake, passion fruit sorbet

Baked Rich Dark Chocolate Tart  
pistachio ice cream

Chef's Cheese Selection  
plum chutney, oatcakes, grapes