



## TIME TO CELEBRATE MENU

Home made breads

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Amuse-bouche

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Tomato Velouté  
mascarpone, crispy basil

Salmon  
trio of Portsoy salmon  
cold, hot smoked, gin cured, lemon & capers

Wild Mushroom  
fricassée of wild mushrooms, toasted loaf  
soft poached hens' egg, herb pesto

Haggis  
chieftain, neeps and tatties, whisky sauce

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Intermediate

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Beef  
duo of Presly's scotch beef, fillet & cheek,  
celeriac & potato fondant

Pork  
Speyside belly of pork, black pudding & cauliflower  
apple cider jus

Halibut  
North Sea halibut, chorizo, pea & leek risotto  
sauce Jacqueline

Celeriac Arancini  
king oyster mushroom, kale & tenderstem broccoli, pickled walnut ketchup

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Limoncello  
classic lemon tart, raspberry sorbet

Brownie  
triple chocolate, honeycomb, vanilla ice cream

Selection of Cheeses  
oatcakes, seasonal chutney, frozen grapes

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice cream

*If you have any food allergens or intolerances, please inform a member of our staff about your requirements*