



## TIME TO CELEBRATE MENU

### Amuse-bouche

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Seafood Chowder – Peterhead  
Katy Rodger's crème fraîche, dill

Pork – Speyside  
belly, fennel & apple

Cauliflower – Montrose  
curried bhaji, pickled florets & walnut ketchup

Taste of The Sea – Peterhead  
smoked salmon, mackerel pâté, soused mussels, tempura oyster & ponzu

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### Intermediate

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Duck – Scottish Borders  
breast & confit leg, golden raisin, carrot & black pudding

Turbot – Peterhead  
spinach, Isle of Mull cheddar, potato rosti

Gnocchi – Montrose  
tomato & mozzarella, in-house tomato ketchup, crispy basil

Head to Tail of Highland Beef - Aberdeenshire  
rump, tail & cheek, celeriac & red cabbage

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Taste of Chocolate  
opera gateaux, fondant, salted caramel popcorn

Banana Mille-feuille  
rum & raisin ice cream

Signature Pineapple  
rum baba, Ron Cabezon rum syrup, compote, coconut

Cheese  
oatcakes, grapes, quince