



ABERDEEN RESTAURANT WEEKS

August 24 – September 6

Set Menu
2 courses £25
3 courses £30

STARTERS

Prawn Cocktail (D/F)

Atlantic prawns on a bed of lettuce with marie rose sauce.
Served with wholemeal buttered bread. (G/F bread roll available)

Brie Wedges (V)

Breaded then deep fried, served with a cranberry and peach compote.

Homemade Chicken Liver Pâté

Served with wholemeal toast and red onion chutney.
(G/F bread roll available)



MAINS

All of our main courses are served with your choice of side dish.
Choose from French fries, boiled potatoes, mashed potatoes or rice.

Seabass Fillets (G/F)

Pan fried and finished with cajun and lime butter. Served with chefs vegetables. (D/F without butter).

Strathdon Chicken

Chargrilled chicken topped with a creamy whisky and haggis sauce.

Beef Stroganoff (G/F) OR Mushroom Stroganoff (V)(G/F)

Fillet of beef strips or sautéed mushrooms in a paprika, basil, brandy and cream sauce. Mushroom Stroganoff is also served with chef's vegetables.



SWEETS

Sticky Toffee Pudding (V)

Served with cream or ice cream.

Chocolate Fudge Cake (V)

Served with cream or ice cream. (D/F without ice cream or cream)

Trio of Ice Cream (V)

(G/F without wafer)

Choose from:

Vanilla | Chocolate | Strawberry | Mint Choc Chip

