



THE PLOUGHMAN ABERDEEN RESTAURANT WEEK

24th August – 6th September * 2 Course £25 * 3
Course £30

Starters

Battered King Prawns – Lightly battered prawns served with side salad and sweet chilli sauce - **G C D F**

Chilli Cheese Nachos – Crispy tortilla chips topped with melted cheese, jalapenos, sour cream, guacamole and salsa - **M G S**

Garlic Mushroom Crostini – Sliced mushrooms cooked in a creamy peppercorn and garlic sauce served with toasted crusty bread - **G L D**

Main Courses

Thai Green Chicken Curry – Thai green chicken curry, Tender strips of chicken in a fragrant rich Thai sauce served with basmati rice and naan bread **D G**

Haddock Mornay – Gently cooked haddock with a creamy cheese sauce served with chips and peas - **G F L M M**

Macaroni Cheese – Macaroni pasta in a rich cheese sauce served with garlic bread and chips - **M G L M**

Mixed Vegetable Stir Fry – Mixed vegetables sauteed in a sweet chilli sauce served with basmati rice – **L S S C**

Beef Stroganoff – Tender strips of beef in a creamy mustard mushroom sauce served with rice **S G M**



Desserts

Trio of Ice-Cream – Vanilla, Chocolate and Strawberry - **D G**

Knickerbocker Glory – Strawberry sauce, vanilla ice cream fruit and finished with whipped cream - **M G**

Sticky Toffee Pudding – Moist sponge cake covered in homemade toffee sauce served with cream or ice cream – **G E L D M**

Allergens

(M)	(C)	(G)	(L)	(S)	(S)	(C)
Milk	Celery	Gluten	Lupin	Soya	Seeds	Crustacean

(S)	(E)	(M)	(F)	(D)	(W)	(N)
Suplhites	Eggs	Mustard	Fish	Dairy	Wheat	Nuts