



The  
Dutch Mill  
Hotel

# SET MENU

## ABERDEEN RESTAURANT WEEKS

1 - 14 SEPTEMBER 2025

**2 Courses £20 | 3 Courses £25**

### STARTERS

#### Soup of the Day

Served with a warm bread roll & butter.

#### Brie Wedges

(V)

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

#### Homemade Chicken Liver Pate

Served with wholemeal toast and red onion chutney.  
(GF with alternative bread roll).

#### Sweet Chilli Tofu Salad

(VG)

Mixed salad leaves topped with grilled tofu tossed in a sweet chilli sauce.

### MAIN COURSES

#### Honey Chilli Chicken

Spicy chicken strips with onions, peppers and chillies.  
Served with rice.

#### Deep Fried Haddock

Served battered or breaded with peas, coleslaw and lemon. (DF without coleslaw).

#### Mushroom Risotto

(GF)(V)

Served with a poached egg.

#### Vegan Chilli Con Carne

(VG)

Chilli vegan mince served with rice and tortilla chips.



### SWEETS

#### Sticky Toffee Pudding

(V)

Served with cream or ice cream.

#### Mandarin Cheesecake

(V)

Served with cream or ice cream.

#### Strawberry Sorbet Sundae

(GF)(VG)

Three scoops of strawberry sorbet.

#### Trio of Ice Cream

(V)

Vanilla, Chocolate and strawberry ice cream served with a wafer.

(GF) - Gluten Free | (DF) - Dairy Free | (V) - Vegetarian | (VG) - Vegan