



FERRYHILL
HOUSE HOTEL

THREE COURSES FOR £25 (TWO COURSES FOR £20)



**ABERDEEN
RESTAURANT
WEEK 7-18 MARCH**

STARTERS

SOUP OF THE DAY

Served with a warm roll & butter

HAGGIS BON BONS (vo)

Breaded haggis bon bons served with rhubarb & redcurrant vinaigrette & sour cream

PAN SEARED SCALLOPS £4 supplement

Celeriac cream sauce and black pudding crumble

TRIO OF BROCCOLI, GOATS CHEESE & QUINCE (v)

Broccoli puree, sliced pears & candied hazelnuts

HAM HOCK TERRINE

Classic piccalilli and apple & savoy slaw

MAINS

DAUBE OF BEEF £3 supplement

Slow braised daube of beef with garlic wild mushrooms, duxelle fritters, buttered baby boiled potatoes.

Served with Bordelaise sauce, rainbow carrots & tenderstem broccoli

DUO OF LAMB

Oven roasted rump of lamb, red onion sauteed lamb's liver, sweet potato & rosemary mash, baby spinach & red pepper jus

KATSU CURRY (vo)

Tofu -or- Chicken with creamy katsu sauce & steamed rice. Served with Japanese dressed salad. Finished with fresh herbs and black sesame seeds.

BRAISED MUSHROOMS (v)

Braised Portabello mushrooms, pearl barley risotto, griddled baby gem, tofu puree & pumpkin seed pesto.

Served with mustard cress & micro herb salad

PROSCIUTTO WRAPPED MONKFISH £3 supplement

Cannellini bean salsa, potato gratin, purple sprouting shisho & lemon oil

DESSERTS

OLIVE OIL

MARINATED BRIE

Marinated with pink peppercorns and rosemary. Served with pickled plums, artisan crackers & candied hazelnuts

BLACK FOREST

BROWNIE

With sour cherry & amaretto sorbet, black forest coulis & double dairy vanilla ice cream

STICKY TOFFEE

PUDDING

With biscoff crumble & salted caramel ice cream -or- cream