

Rothesay Rooms

Spring 2019 Sample Lunch Menu

STARTERS

Dill-Cured Mackerel | Beetroot | Cucumber | Dill | Puffed Wild Rice

Rabbit Terrine | Preserved Apricot and Red Onion | Toasted Sourdough

King Oyster Mushroom | Katy's Hen's Egg | Black Pudding | Onion Confit | Truffle

Velouté of the Day | Croutons | Chive Oil (v)

MAINS

Roast Chicken Breast | Celeriac Fondant | Wye Valley Asparagus | Tarragon Emulsion

Rare Breed Pork Belly | Creamed Potato | Sauce Verte | Broccoli

Seared Hake | Pea & Wild Garlic Risotto | Pancetta

Katy's Duck Egg | Asparagus | Mushroom | Onion Confit (v)

DESSERTS

Sticky Toffee Pudding | Caramel Sauce | Vanilla Ice Cream

Custard Panna Cotta | Rhubarb | Ginger Crumble | Rhubarb and Thyme Sorbet

Lemon Posset | Meringue | Raspberry Sorbet

Cambus O'May Cheddar | Quince | Celery | Crackers **£3.00 Supplement**

TWO COURSES £21 | THREE COURSES £27

Spring Sample Dinner Menu Subject to change. Please inform staff of any allergies
Provenance: Balmoral ~ Balnault Farm ~ Stonehaven ~ Torphins ~ Inch ~ Peterhead