

Rothesay Rooms

Spring 2019 Sample Sunday Lunch Menu

STARTERS

Cured Mackerel | Beetroot | Crème Fraîche | Cucumber | Dill

Katy's Hen's Egg | Black Pudding Crumb | Oyster Mushroom | Onion

Quail Breast | Crisp Leg | Cauliflower | Truffle | Red Onion

Chef's Velouté | Croutons | Chive (v)

MAINS

Roast Rib Eye | Roast Potatoes | Seasonal Vegetables | Yorkshire Pudding

Balnaut Farm Pork | Roast Potatoes | Seasonal Vegetables | Yorkshire Pudding

Fish of the Day | Wild Garlic Risotto | Wye Valley Asparagus | Peas

Katy's Duck Egg | King Oyster | Pickled Trompette | Mushroom Foam | Confit Onion (V)

DESSERTS

Sticky Toffee Pudding | Caramel Sauce | Vanilla Ice Cream

Lemon Posset | Elderflower Meringue | Raspberry Sorbet

Sticky Toffee Pudding | Caramel | Vanilla Ice Cream

Vanilla Panna Cotta | Rhubarb | Ginger | Rhubarb & Thyme Sorbet

Artisan Cheeses | Biscuit Selection | Preserved Fruit

TWO COURSES £27.50 | THREE COURSES £35.00

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