

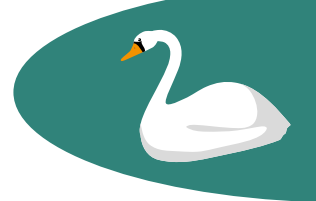


THE
MARCLIFFE
HOTEL, SPA AND RESTAURANT



Celebrating with the Marcliffe for 30 years

Pre-Christmas Lunch and Dinner



Menu

SCALLOPS

pan-fried – baby gems – peas – pancetta – velouté

DUCK AND CORN-FED CHICKEN

pressing – orange – chicory – endive – sourdough

CHEF'S SOUP OF THE DAY

Warm house baked granary bread



ROAST BREAST OF TURKEY

duck fat and thyme roast potatoes – oatmeal stuffing – chipolatas – cranberry relish

CARVED FILLET OF ABERDEENSHIRE BEEF

beetroot boulangère – winter greens – shallot candy

SEA TROUT

crab beignets – parmesan risotto – sea vegetables – vermouth

VEGETARIAN OPTION

twice-baked Mull of Kintyre soufflé – tomato and red pimento relish

red onion – brie – asparagus tart – rocket

Thai sweet potato and lentil cake – slaw



CHOCOLATE AND RASPBERRY PAVÉ

yoghurt sorbet – macaroon – jelly

PASSION FRUIT TART

mango and ginger sherbet

WARM CHRISTMAS PUDDING

vanilla anglaise – cinnamon ice cream – redcurrants

SCOTTISH AND CONTINENTAL CHEESES

spiced tomato and pear relish – grapes – biscuits – oatcakes



COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

£59.50

Per Person in the Conservatory Restaurant or a Private Room
Available from Friday 1st of December

