

# FATHERS DAY LUNCH

## STARTERS

Wild mushroom velouté  
*mustard and parmesan dumplings,  
tarragon foam*

Pressed chicken and black pudding terrine  
*red onion chutney, green bean, hazelnut*

Heritage tomato and mozzarella salad  
*pickled radishes, thai basil*

Atlantic prawn cocktail  
*baby gem, talisker whisky, marie rose, cucumber*

## MAINS

Roast sirloin of Scotch beef  
*skirlie, roast potatoes, Yorkshire pudding,  
roasted root vegetables and gravy*

Pan fried seabream  
*olive crushed potatoes, crab beignet,  
tomato and sorrel*

Seared chicken ballotine  
*pomme puree, char courgette, sherry jus*

Cauliflower  
*baked artichoke, wild mushroom, truffle oil*

### From the Grill

(£20 supplement)

Aberdeen Angus beef

Fillet steak: 8oz

Ribeye steak: 10oz

*All items are served with portobello mushroom,  
chunky chips, slow roasted onion,  
with bone marrow crumb and a choice of one sauce*

### Sauces

Diane, bearnaise, peppercorn, mushroom,  
red wine jus, or blue cheese

## DESSERTS

Bitter chocolate tart

*white chocolate ice cream, raspberries*

Honey and oatmeal parfair sandwich

*burnt orange*

Vanilla floating island

*Crème anglaise, toasted almonds, caramel*

Selection of Scottish cheeses

*Marcliffe chutney, mini oatcakes, grapes*

*£5 supplement*

Coffee and Tea

*fudge*

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**2 courses £40.00 | 3 courses £55.00**

*We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe, however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.*

*Please advise us in advance if you have any special dietary requirements.*

