

STARTERS

Broccoli & Stilton Soup
Blue Murder cheese scone

Lobster Bisque brioche lobster roll,
citrus dressing

Cheese Souffle
St Andrews cheddar, roasted tomato sauce

Coronation Chicken mango
chutney, toasted loaf

Asparagus
Parma ham, hollandaise, soft poached hen's egg

MAINS

21-day aged Aberdeenshire Scotch Sirloin - Presly of Oldmeldrum

Porchetta, fennel, lemon & garlic – Munro's of Dingwall

Aberdeenshire Beef Wellington – G McWilliam, Aberdeen

Sharing roast for two - spatchcock chicken, garlic, rosemary

All served with thyme & sea salt roast potatoes, honey roast root vegetables, skirlie, cauliflower cheese,
gravy, Yorkshire pudding

Beetroot Risotto goat's cheese & walnuts, wilted
greens & micro salad

ADDITIONAL SIDE ORDERS £6

Heritage tomato & basil salad
tenderstem broccoli & wilted greens
creamed cabbage & pancetta honey &
mustard glazed kilted sausages mashed
potato, chives & butter

DESSERTS

Ice cream & Jelly elderflower
and strawberries

Strawberry Tart

Coconut Parfait rum roasted pineapple, lime
caramel, yogurt

Sticky Toffee Pudding butterscotch
sauce, vanilla ice cream

tea, coffee, Marcliffe fudge

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.

A discretionary 12.5% service charge will be automatically applied.

