

SUNDAY LUNCH



STARTERS

Broccoli & stilton soup
blue murder 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 hens egg

MAINS

21-day aged Aberdeenshire Scotch Sirloin - Presley's of Oldmeldrum
Porchetta, fennel, lemon & garlic - Munros of Dingwall
Aberdeenshire Beef Wellington - McWilliams 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
goats cheese & walnuts, wilted greens & micro salad

ADDITIONAL SIDE ORDERS £6

Heritage tomato & basil salad
Tender stem 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, yoghurt

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.

