

Sunday Lunch Menu

2 courses £34.50 3 courses £44.50

Starters

SWEET POTATO, CHILLI AND COCONUT SOUP

with homemade breads

DUCK AND BLACK PUDDING PRESSE

pickled baby vegetables, fig relish

SMOKED SALMON DELICE

smoked salmon, citrus red onion,
saffron mayonnaise and cucumber

TWICE BAKED CHEESE SOUFFLÉ

pea purée, confit tomato, tomato relish, parmesan, rocket salad

Main Courses

ROAST SIRLOIN OF ABERDEENSHIRE BEEF

roast potatoes, Yorkshire pudding, root vegetables

ROAST BREAST OF CHICKEN

roast potatoes, oatmeal stuffing, honey glazed roots

ROAST LOIN OF PORK

bone marrow and truffle potato terrine,
roast root vegetables, gravy, apple sauce

PAN SEARED STONE BASS

crushed crab potato, tender stem broccoli,
white wine and caper sauce

VEGETARIAN SELECTION

Dishes served individually or as a trio:

**Twice Baked Mull of Kintyre Cheese Soufflé
with Pimento Tomato Relish**

Wild Mushroom and Taleggio Tart

Wild Garlic Gnocchi, Spring Greens, Pesto

Seafood Supplement

LANGOUSTINES

grilled with plain or garlic butter or chilli and ginger
Starter £20.00 Main Course £28.00

SURF N' TURF

6oz fillet of beef with 5 langoustines
£36.00 supplement

Desserts

STICKY TOFFEE PUDDING

fudge sauce, vanilla ice cream, honeycomb

DARK CHOCOLATE AND RASPBERRY DELICE

salted caramel, whisky ice cream, passion fruit gel

LEMON POSSET

raspberry, baby meringue, pistachio shortbread

A SELECTION OF SCOTTISH AND EUROPEAN CHEESE

served with red onion relish, biscuits

Ice Cream: vanilla, whisky, chocolate, mint and praline

Sorbet: blood orange, mango and ginger

Frozen Yoghurt: pineapple

COFFEE, TEA, MINTS AND FUDGE

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.