



FERRYHILL
HOUSE HOTEL



ABERDEEN
RESTAURANT
WEEKS
2 - 15 SEP

TWO COURSES FOR £20 - THREE FOR £25

STARTERS

HAGGIS BON BONS

Toffee apple sauce, toasted walnuts,
vegetable crisps

SMOKED SCALLOPS (£4 supplement)

Black pudding, rhubarb relish,
cauliflower puree

DUCK CROSTINI

Shredded duck, 5-spice mousse, plum
sauce, crushed pistachio & micro basil

CAULIFLOWER TART (V)(VEO)

Blue cheese, crispy shallots,
blue cheese sauce

MAINS

PORK SCHINTZEL

Braised savoy & smoky bacon, sage & garlic
mash, pea puree

PAN SEARED VENISON

Sweet potato mash, cauliflower crumble, ale
roast cauliflower, blackberry jus

CHILLI COD

Chilli crumbed cod fillet, spiced bean salsa,
crispy kale, paprika hollandaise

ROASTED ROOT VEG

TARTE TATIN (V)

Fricasse of greens

DESSERTS

 All served with your choice of **vanilla ice cream** or **pouring cream**.

BAKED RASPBERRY

CHEESECAKE

Spiced crumb, raspberry coulis, Mackie's
vanilla ice cream

AUTUMNAL PAVLOVA

Giant meringue, roast figs, earl grey poached
pears, meringue kisses, lemon crd, blackberry
compote, spiced whipped cream

MEXICAN MILK CAKE

Light sponge loaded with three types of milk,
blueberry & elderflower presse

CHOCOLATE ORANGE

PROFITEROLES

Orange chocolate ganache filled chou balls,
white chocolate sauce, candied orange zest