



Amuse-bouche



Spiced Carrot & Lentil Soup

*soured cream, chives*

Smoked Salmon & Prawn Cocktail

*boozy Marie Rose*

Duck Parfait

*orange & mince meatloaf*

Bon Bons

*beef brisket, maple smoked ham hock, haggis & black pudding*



Turkey

*all the trimmings*

Slow Roasted Beef

*roast onion mash, squash, garlic mushrooms, crispy kale, rich beef sauce*

Honey & Garlic Salmon

*potatoes & sesame greens*

Ribeye Steak

*onion rings, parmesan & truffle fries, dressed rocket*  
*choice of one sauce: pepper sauce, mushroom sauce or garlic butter*



Intermediate



Malteser Cheesecake

*vanilla ice cream*

Toffee Apple Crumble

*custard & Scottish tablet ice cream*

Cherry & Hazelnut Frangipane Tart

*clotted cream ice cream*

Cheese

*celery, chutney, oaties, grapes*

*If you have any food allergens or intolerances, please inform a member of our staff about your requirements.*

£50 per person



WEDNESDAY to SATURDAY

# PINEAPPLE

## GRILL | SEAFOOD

Amuse-bouche



Carrots – Montrose  
*spiced carrot & lentil soup, soured cream, chives*

Haddock – Peterhead  
*smoked rarebit, leek & onion*

Pork – Grantown on Spey  
*belly of pork, black pudding, apple, crackling*

Duck – Scottish Borders  
*parfait, orange & mincemeat loaf*



Beef – Aberdeenshire  
*cheek & fillet, roast onion mash, squash, skirlie bonbon, garlic mushrooms*

Venison – Deeside  
*loin, haunch, celeriac, puy lentils, beetroot*

Turkey – Aberdeenshire  
*all the trimmings*

Halibut – Peterhead  
*chorizo, pea & leek risotto, sauce Jacqueline*

Ribeye 8oz  
(£10 supplement per person)  
*onion rings, parmesan & truffle fries, dressed rocket*  
*choose from – pepper sauce, mushroom sauce or garlic butter*

G McWILLIAM, ABERDEEN



Intermediate



Chocolate  
*caramelised white chocolate mousse, choux bun, Baileys ice cream*

Cherry  
*black cherry parfait, dark chocolate, vanilla, kirsch*

Toffee  
*toffee apple crumble, custard & Scottish tablet ice cream*

Cheese  
*Blue Murder – Tain*  
*Arran Kilbride – Arran*  
*Clava Brie – Inverness*  
*celery, chutney, oaties, grapes*

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*\*some of our seasonal dishes can contain shot.*

£50 per person



Amuse-bouche



Spiced Carrot & Lentil Soup

*soured cream, chives*

Duck Liver Parfait

*orange & mincemeat loaf*

Posh Prawn Cocktail

*smoked salmon, prawns & boozy Marie rose*

Breaded Brie

*cranberry relish & micro salad*



Honey & Garlic Baked Fillet of Salmon

*baby potatoes & sesame greens*

Wild Mushroom & Blue Cheese Risotto

*crispy onion, parmesan & micro salad*

Ribeye Steak

*onion rings, parmesan & truffle fries, dressed rocket  
choice of one sauce: pepper sauce, mushroom or garlic butter*

Festive Cheeseburger

*cranberry mayo, kilted chipolata, fries & winter slaw*



Intermediate



Mincemeat Custard Tart

*Baileys ice cream*

Spiced Apple & Pear Crumble

*custard*

Winter Fruits Pavlova

*chantilly cream, meringue, pomegranate*

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£50 per person