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## *Tasting Menu*

*In honour of the 5th anniversary of our private dining domes, Executive Chef Alan Clarke and his talented team have crafted an exclusive 5-course tasting menu. Each dish has been carefully chosen to tell a story, reflecting the memories, flavours, and experiences that have defined the past five years. It's more than just a meal—it's a journey through time and taste.*

*July 2025 only*

All dietary needs can be accommodated from our available dietary menu, please note that the set menu itself cannot be adjusted for specific dietary requirements.

Available in domes only, from 5pm to 8.30pm, Monday to Saturday



# I

## *Haggis, Neeps & Tatties*

*bon bon, tian, Glen Garioch Founder's Reserve jus*

“Without a doubt, our most popular starter celebrates the perfect pairing of haggis and whisky with a nod, of course, to Scotland’s famous bard, Rabbie Burns”

# II

## *North East Fish Pie*

*warm tartare sauce, smoked haddock & tattie scone*

“Created to celebrate our Knights Golf Club’s 25th anniversary in 2023, this dish became a standout highlight of the gala celebration dinner”

# III

## *Beef - Aberdeenshire*

*sirloin, cheek, dauphinoise potato & tenderstem*

“A beloved choice among wedding couples, this dish has been served to over 1,000 wedding guests each year. Due to its popularity, the team has given this dish a creative twist and added it to the Pineapple Grill & Seafood menu”

# IV

## *Pineapple*

*baked Alaska, meringue & vanilla*

”Since the opening of Pineapple Grill & Seafood in 2019, our pastry team has crafted a pineapple dessert for each menu season. Baked Alaska remains the most popular”

# V

## *Chocolate & Blackcurrant*

*dark chocolate mousse, brown sugar choux bun*

*honey & blackcurrant ripple ice cream*

“Alanna Taylor, our Head Pastry Chef, joined the team in 2022 and has skilfully transformed the hotel’s Afternoon Tea and dessert dishes. She has competed in the World Culinary Olympics for two consecutive years, earning two silver medals last year. This dessert celebrates her talent and was the showstopper she created for one of the competitions“