



Historically, the pineapple symbolises welcome, friendship and great hospitality. Keeping food miles as short as possible, the menu will bring together the very best fresh seafood from Peterhead as well as locally produced meat from 2 renowned butchers from Aberdeenshire. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

ROAST

Presly's sirloin of Beef

½ Spiced Chicken Tikka

Loin of Pork

*roast potatoes, root veg, skirlie & Yorkshire pudding
choose from - pepper sauce or gravy*

MAIN

Meldrum House Signature Beef Wellington

roast potatoes, vegetables, jus

Halibut

crushed potatoes, creamed cabbage, tenderstem broccoli

Filo Pie

cauliflower & mushroom, crushed potatoes, winter greens

SIDES

Salt & vinegar skin-on fries

6 each

Bone marrow butter focaccia

Roasted hispi cabbage, bacon & cream

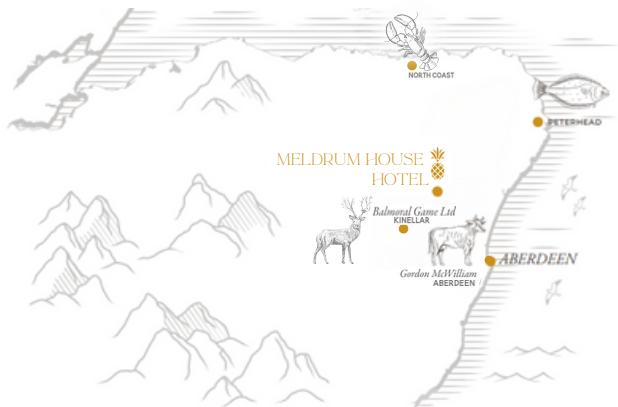
Lobster mac & cheese

Cauliflower & broccoli bake

Chorizo & garlic roasted potatoes

Honey & sea salt roasted root vegetables

Peas, tenderstem broccoli, green beans, ricotta



DESSERT

Millionaire's Cheesecake

milk chocolate mousse, dulce de leche, shortbread, ice cream

Bramble & Lemon

lemon posset, bramble marshmallow

Brioche Suzette

caramelised oranges, Cointreau, crème anglaise

Banoffee

caramel, banana, chocolate, vanilla

Red Velvet Lava Cake

chocolate custard, clotted cream ice cream

TEA & COFFEE

Teas

Breakfast, Earl Grey, Cranberry, Green, Chamomile

4

Coffees

Columbian Coffee, Espresso, Macchiato, Cappuccino,

4

Latte, Flat White

Served with Scottish tablet

1 COURSE 25 / 2 COURSES 30

SERVED 12.30 - 3PM