



GRANITE PARK FESTIVE MENU 2018

£39.95 per person



- To Start -

Festive Terrine

Smoked ham, turkey, cranberry, pickled vegetables, spiced brioche crumb

Smoked Salmon Timbale

Prawn, crab, dill, crème fraîche, lemon gel, sea salt crisp

Chefs Soup

Spiced parsnip and apple

Baked Portobello Mushroom

Smoked cheddar, leek, herb crumb, rocket, balsamic

- Main Course -

Haggis Crusted Chicken

Turnip puree, potato croquette, seasonal vegetables, whisky jus

Baked Cod

Citrus and herb crushed potato, crayfish tails, samphire, chervil vinaigrette

Venison Loin

Beetroot and red cabbage, venison "stovies", seasonal vegetables, red wine jus

Gnocchi

Butternut squash, roast pumpkin, baby spinach, pumpkin seeds, goats cheese crumb

- Dessert -

Scottish Sticky Pudding

Date sponge, toffee sauce, tablet ice cream, shortbread crumb

Local cheeses

Banchory Devenick cheeses, homemade chutney, grapes, celery oatcakes

Trio of chef's ice-cream & sorbet

Fruit and nut granola

Chocolate Orange Cheesecake

Boozy orange gel, baked white chocolate, chocolate soil, orange sorbet

- Freshly Brewed Tea/Coffee -

Homemade shortbread

All prices include VAT. An optional 10% service charge is added to the bill for groups of 10 and more

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