

CONSERVATORY

WEEKEND MENU

12.30-2.30pm

TWO COURSES - **£33.00**

THREE COURSES - **£38.00**

STARTERS

SOUP OF THE DAY

rosemary oil (ve, df, gf)

HONEY GLAZED CURED SALMON

dill & mustard vinaigrette - baby gem wedge salad (gf, df)

FAT COW CHEESE FONDUE

sourdough bread roll - soured vegetables - cauliflower puree (v, gfa)

MAIN COURSES

ROASTED TURKEY ROULADE

thyme roasted potatoes - caramelised brussels sprouts - parsnip puree - roasted carrot - pigs in blanket - turkey jus (gfa, dfa)

OVERNIGHT ROASTED SHOULDER OF BEEF

thyme roasted potatoes - caramelised brussels sprouts - parsnip puree - roasted carrot - braising jus (gfa, dfa)

CONFIT SAVOY CABBAGE

thyme roasted potatoes - caramelised brussels sprouts - parsnip puree - roasted carrot - miso butter sauce (dfa, vea)

STRATHSPEY SIRLOIN STEAK **£7.95 supplement**

confit plum tomato - flat mushroom - side of fries

DESSERTS

HOMEMADE CHRISTMAS PUDDING

brandy sauce - redcurrants (gfa, vea)

APPLE & GINGER CRUMBLE CAKE

oat custard (gfa)

BANOFFEE CHEESECAKE

dark chocolate sorbet (ve,df)

LOUNGE MENU

SEEDED HONEY GOAT CHEESE ROULADE **£12**

BATTERED SCOTTISH HADDOCK **£19**

chips - peas - tartare sauce - lemon (df)

KINGSMILLS BEEF BURGER **£18**

6 oz beef burger - crispy bacon - cheddar cheese - chips

CRISPY ASIAN DUCK & SOUR CHERRY SALAD **£18**

beansprout - cucumber - cashews - spring onion - soy & honey dressing (gf, df)

KING PRAWN LINGUINI **£21**

OR VEGETARIAN **£18**

cherry tomatoes - spinach - garlic & chilli oil (df)

CROQUE MONSIEUR **£17**

fat cow cheese - honey roast ham - julienne fries

CHICKEN CAESAR SALAD **£18**

or CAESAR SALAD **£14**

anchovies - soft boiled egg - parmesan - croutons - bacon caesar dressing

28 DAY MATURED GRANTS OF STRATHSPEY

100Z SIRLOIN STEAK **£36**

100Z RIBEYE STEAK **£42**

80Z CENTRE CUT FILLET STEAK **£47**

all steaks are served with confit plum tomato - flat mushroom - charred white onion - side of fries (gf, df)

RASPBERRY & CHOCOLATE FUDGE CAKE **£10**

marinated raspberries

HIGHLAND CHEESE PLATTER **£15**

tain 'minger' - morangie brie
tain cheddar - strathdon blue
chutney - highland oatcakes (gfa)

FOOD ALLERGIES & INTOLERANCES

before ordering please speak to a member of our staff about your requirements and will cater accordingly.