



THE
Clunie
DINING ROOM

FATHER'S DAY

MENU

TO START

CLASSIC PRAWN COCKTAIL
brown bread & butter

CHICKEN LIVER PARFAIT
burnt orange, crispy chicken skin, pine nuts, tarragon, brioche

WILD MUSHROOMS ON TOAST
wild garlic, fried duck egg, chimichurri

TO FOLLOW

ROAST SIRLOIN OF ABERDEENSHIRE BEEF
horseradish crème fraîche

ROAST LEG OF HIGHLAND LAMB
salsa verde

CELERIAC & POTATO PITHIVIER
white onion cream, bitter leaves

WOOD-ROASTED 1.2KG ABERDEENSHIRE BEEF RIBEYE ON THE BONE FOR 2
horseradish crème fraîche - £25pp supplement

WOOD-ROASTED WHOLE CHICKEN FOR 2
bread sauce - £8pp supplement

SERVED WITH

roast potatoes, cauliflower cheese, glazed carrots, buttered greens & Yorkshire pudding

TO FINISH

RASPBERRY & WHISKY CRANACHAN TRIFLE
raspberry & oat granola

WARM VANILLA RICE PUDDING
wood roasted strawberries, basil

MARMALADE STEAMED PUDDING
vanilla custard

2 COURSES £45 | 3 COURSES £55



ALL DISHES ARE MADE IN AN ENVIRONMENT WHERE ALL ALLERGENS ARE PRESENT, INCLUDING NUTS, DAIRY & GLUTEN. WE ARE PROUD TO SUPPORT THE RIVER DEE TRUST AND INVITE YOU TO SUPPORT THEIR EFFORTS TO IMPROVE RIVERS FOR FUTURE GENERATIONS WITH A DISCRETIONARY £1 DONATION ADDED TO YOUR BILL. THE RIVER DEE TRUST IS A CHARITY REGISTERED IN SCOTLAND, No: SCO28497.