



THE
Clunie
DINING ROOM

EASTER SUNDAY
MENU

TO START

CLASSIC PRAWN COCKTAIL
brown bread & butter

PIG'S HEAD TERRINE
Yorkshire rhubarb, hazelnut, watercress

SPRING PEAS & BROAD BEANS
smoked Crowdie, mint, lemon, cured egg yolk

TO FOLLOW

ROAST 35 DAY DRY AGED SIRLOIN
horseradish crème fraiche

ROAST SCOTCH LAMB LEG
wild garlic & mint pesto

WOOD ROASTED HALF CHICKEN
bread sauce

ALL SERVED WITH
Roast potatoes, honey roasted carrots, spring greens,
cauliflower cheese, Yorkshire pudding & gravy

WOOD ROASTED CELERIAC
celiac velouté, pickled mushrooms, wild rice with celery, apple & lovage salad

TO FINISH

CARAMELISED CUSTARD TART
nutmeg ice cream

RHUBARB TRIFLE
rhubarb & ginger sorbet

BREAD & BUTTER PUDDING
marmalade glaze, white chocolate anglaise

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.