



THE  
**Clunie**  
DINING ROOM

SUNDAY  
MENU

TO START

CLASSIC PRAWN COCKTAIL  
Brown Bread & Butter

DUCK LIVER PARFAIT  
Burnt mandarin, Hazelnuts, Tarragon, Duck Fat Brioche

WILD MUSHROOMS ON TOAST  
Herb Butter, Fried Hen's Egg, Chimichurri

TO FOLLOW

ROAST 35 DAY DRY AGED SIRLOIN  
Horseradish Crème Fraiche

ROAST PORK BELLY  
Caramelized Apple Sauce

WOOD-ROASTED HALF CHICKEN  
Bread Sauce

CELERIAC & POTATO PITHIVIER  
White Onion Cream, Bitter leaves

ALL SERVED WITH  
Roast Potatoes, Honey Roasted Carrots & Parsnips, Creamed Cabbage,  
Yorkshire pudding & Gravy

TO FINISH

BANOFFEE PIE  
Chocolate Ice Cream

WARM VANILLA RICE PUDDING  
Rhubarb Jam, Candied Pistachios

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.*