

RAEMOIR HOUSE

Menu Suggestions

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes

RAEMOIR HOUSE

CANAPES

CURED VENISON & PEAR SKEWER
HAGGIS BON BONS
CHICKEN SATAY
MINI SALMON SCOTCH EGGS
HOT SMOKED SALMON GRUYERE, CAVIAR, CHIVE
SCOTTISH SMOKED SALMON, HORSERADISH CRÈME FRAICHE, BLINI
PARMESAN BISCUIT, BLUE CHEESE, WALNUT
FRESH LOCH FYNE OYSTER, SHALLOT & DILL DRESSING, LEMON (£2.00 SUPP.)
DUCK PARFAIT, PICKLED CHERRY, HAZELNUT BRIOCHE
MEDITERRANEAN SKEWERS, PROSCIUTTO, MOZZARELLA, SUN DRIED TOMATO
STICKY PIGLETS, HONEY & MUSTARD
MINI LOBSTER, MAC 'N' CHEESE
TERIYAKI PRAWNS
GRILLED CUCUMBER, CHERRY TOMATO, RED PEPPER ESSENCE – VEGAN

GRAZING TABLES

PICK 5 FROM THE FOLLOWING:

POACHED CHICKEN
PARMA HAM
BRESAOLA and SALAMI
SMOKED VENISON
SMOKED SALMON
PRAWNS MARIE ROSE
ROASTED PEPPERS
TOMATO, MOZZARELLA & BASIL
CUCUMBER, RED ONIONS & FETA
MIXED CHEESES

All served with HUMMUS, TZATZIKI, GUACAMOLE, OLIVES
FOCACCIA & ARTISAN BREADS, BALSAMIC

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes

RAEMOIR HOUSE

STARTERS

FOREST MUSHROOM and GOATS CHEESE TART
TOASTED PINE NUTS, SUN DRIED TOMATO SALAD

FEUILLETINE OF LOBSTER
TOMATO BASIL OIL, CAVIAR MAYONNAISE

CHICKEN LIVER PARFAIT
RED ONION MARMALADE, TOASTED BRIOCHE, SEASONAL LEAVES

NEW SEASON ASPARAGUS ✓
ROMESCO SAUCE, PICKLED CONFERENCE PEAR, MICRO HERBS

SALMON TRIO
HOT SMOKED, LEMON & LIME CURED, GRAVLAX, PICKLED VEGETABLES, MICRO LEAVES

MELON ROSE ✓
CHARTREUSE JELLY, STRAWBERRY COMPOTE

HERITAGE TOMATOES ✓
MOZZARELLA, BASIL JELLY, PESTO, BALSAMIC REDUCTION

HAM HOCK TERRINE
PICCALILLI, TOASTED SOUR DOUGH

HAGGIS, NEEPS & TATTIES
DRAMBUIE SAUCE

CONFIT OF SEA TROUT
CHERRY TOMATO, FENNEL and ORANGE SALAD, CHIVE OIL

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes

RAEMOIR HOUSE

MAINS

TIAN OF SCOTCH BEEF SHIN

POMMES ANNA, ROASTED ROOT VEGETABLES, MUSHROOM PUREE, MERLOT JUS

BRAISED FEATHERBLADE

HORSERADISH MASH, SKIRLIE, SEASONAL VEGETABLES, RED WINE JUS

FILLET OF BEEF (MARKET SUPPLEMENT PER PERSON)

WATERCRESS, HAGGIS & POTATO CROQUETTE, BABY VEGETABLES, BEARNAISE

PAN FRIED BREAST OF FREE-RANGE CHICKEN

SKIRLIE, FONDANT POTATOES, SEASONAL VEGETABLES, DRAMBUIE CREAM SAUCE

STEAMED FILLET OF LOCH DUART SALMON

WATERCRESS MASH, MEDITERRANEAN VEGETABLES, CHAMPAGNE & CHIVE CREAM

ROASTED LOIN OF DUNECHT ESTATE VENISON

DAUPHINOISE POTATOES, RED CABBAGE PUREE, PARSNIP, JUNIPER BERRY & RED CURRANT SAUCE

ROASTED LOIN OF PORK

CRACKLING, BLACK PUDDING MASH, ROASTED VEGETABLES, APPLE & CALVADOS JUS

PAN FRIED BEST END OF LAMB

BOULANGERE POTATOES, MINTED PEAS, RED WINE & THYME SAUCE

ROAST FILLET OF SEA BASS

EGG NOODLES, ASIAN FISH BROTH

CAULIFLOWER & BROCOLLI RISOTTO, CURRY OIL VEGAN

AUBERGINE SLIPPER - VEGAN

RATATOUILLE, HERB QUINOA, TOMATO & ROASTED GARLIC COULIS

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes

RAEMOIR HOUSE

DESSERTS

RAEMOIR TRIO:

STICKY TOFFEE PUDDING & BUTTERSCOTCH SAUCE
LEMON TART
CHOCOLATE MOUSSE

SALTED CARAMEL TART

ROASTED BANANA BANOFFI ICE CREAM

STRAWBERRIES and CREAM

BLACK PEPPER SHORTBREAD

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

CHILLED MIXED BERRY SOUP

VANILLA & YOGHURT ICE CREAM

VANILLA PANNACOTTA

MANGO & PAPAYA COMPOTE, CARAMEL SHARD

ROASTED PEACH PAVLOVA

CHANTILLY CREAM & RASPBERRY SAUCE

SCOTTISH CHEESES

(SUPPLEMENT WILL APPLY)

CELERY, QUINCE, GRAPES, BISCUITS, OATCAKES

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes

RAEMOIR HOUSE

SUPPER SUGGESTIONS

CHOOSE 1 ITEM (£18)

LASAGNE, GARLIC BREAD, SALAD
STEAK & ALE PIE, POTATOES, VEGETABLES
CHICKEN PIE, POTATOES, VEGETABLES
MACARONI CHEESE, GARLIC BREAD, SALAD
CHILLI, RICE, SALAD

EVENING FINGER BUFFET SELECTOR

CHOOSE 3 ITEMS (£10)

SELECTION OF MINI PIES (BEEF, CHICKEN & MUSHROOM, MACARONI)
MIXED 'CRUST OFF' SANDWICHES
MINI BURGERS IN BRIOCHE BUNS
FILO PRAWNS, SWEET CHILLI DIP
MOZZARELLA STICKS
CHICKEN SATAY SKEWERS
MINI FILLED YORKIES
STICKY SAUSAGES

ALL SERVED WITH TEA OR COFFEE

LATE NIGHT MUNCHIES (£8)

CUP OF SOUP & MINI ROWIES
OR
BREAKFAST ROLLS

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;
Fish - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;
Vegetables - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes