

Sunday Carvery Menu

Starter

Pressed Ham Hock Terrine (GF)

Blue cheese panna cotta – beetroot – piccalilli

Soup of the Day (VG)

Warm House Bread & Butter

Cheese Souffle (V)

Tomato Chutney – Watercress – Loch Arthur Cream

Smoked Salmon & Crab (£5 Supp) (GF)

Oak Smoked – White Crab – Fennel – Apple – Avocado

Main Course

CHEF'S ROASTS OF THE DAY

Roast Ribeye of Aberdeen Angus

Roast Chicken Breast

Selection of Seasonal Vegetables & Potatoes

Monkfish

Curried Cauliflower – Black Pudding – Sweet Potato Fondant – Spinach – Curry Oil

Duck (GF)

Dauphinoise – Asparagus – Blackberries – Sloe Gin & Redcurrant Jus

Butternut Squash Risotto – (VG, GF)

Roasted Squash – Roasted Red Pepper – Violife Cheese – Pesto

Dessert

Chocolate

Fondant – Soil – Mousse – Orange Sorbet

Classic Sticky Toffee Pudding

Lime Fudge Sauce – Vanilla Ice Cream

Steamed Strawberry Jam Sponge

Coconut Ice Cream

Rizzas Dairy Ice Creams & Sorbet (Choose 3 Scoops)

Vanilla – Chocolate – Strawberry – Sorbets Cherry – Orange – Raspberry



ARDOE HOUSE
HOTEL & SPA

ALLERGIES & DIETARY REQUIREMENTS

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.