



ARDOE HOUSE
HOTEL & SPA

MOTHER DAY CARVERY

STARTER

Ham hock terrine

Tomato chutney, oatcakes, petit salad

Roasted butternut squash & yellow pepper (Vg)

Warm bread & butter

Smoked salmon & king prawn

Whitley's parma violet gin marie rose sauce, rocket, brown bread

Beetroot & schezese presse (Vg)

Peach jelly, pickled golden raisins, spiced pear compote

MAIN COURSE

Chefs' carvery roasts of the day

Roast turkey breast with kilted sausages, Alford oatmeal stuffing

Roast sirloin of Aberdeenshire beef with onion & thyme Yorkshire pudding

Mustard & maple roasted gammon with glazed pineapple

SERVED FROM THE KITCHEN

Posh scampi

Breaded king prawns, crushed peas, fries, Whitley's pink grapefruit gin mayo & lemon

Blue Murder & pea risotto

Roasted king oyster mushroom, dressed watercress

Roast & boiled potatoes, roasted root vegetables, cauliflower cheese (Gf),

savoy cabbage & pancetta and roast pan gravy

DESSERTS

Sticky toffee pudding

Vanilla ice cream & toffee sauce

Raspberry crème brullé

Shortbread & forest berry compote

Banoffee cheesecake

Salted caramel sauce & yoghurt ice cream

Chocolate brownie (Vg)

Sour cherry sorbet & chocolate sauce

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.