

# SUNDAY CARVERY MENU

## STARTER

### Starter

Boneless Chicken Bites

sweet chilli sauce, lime, red onion & rocket

Soup of the day (Vg)

warm house bread & butter

Twice-Baked Smoked Applewood Cheese Souffle (V)

tomato red pepper chutney, rocket & parmesan

King Prawns

cherry tomato, red chilli, chorizo, garlic butter & ciabatta crisp

Beetroot & Scheese Presse (Gf, Vg)

peach jelly, pickled golden raisins & spiced pear compote

## MAIN COURSE

Chefs' Carvery Roasts of The Day

Roast Ribeye of Aberdeen Angus

Yorkshire pudding, pan gravy

Roast Chicken Breast

Alford oatmeal stuffing, pan gravy

Duck

dauphinoise, red cabbage, duck spring roll, fine beans, pickled shallots & hoi sin

Hake (Gf)

squash parmantier, baby fennel, piperade sauce, olive tapenade & parsley oil

Butternut Squash & Pea Risotto (Gf, Vg)

roasted king oyster mushroom, dressed watercress

## DESSERT

Triple Chocolate Brownie (Gf)

peach gel & sour cherry sorbet

Sticky Toffee Pudding Sundae

butterscotch sauce, vanilla ice cream & Chantilly cream

Cranachan

honey parfait, raspberries, shortbread & whisky syrup

Rizzas Dairy Ice Creams & Sorbet (Choose 3 Scoops)

Ice Cream: vanilla, chocolate, strawberry

Sorbets (Vg): cherry, orange or 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.