

# SUNDAY LUNCH

## STARTERS

Scottish smoked salmon,  
*compressed cucumber and Katy Rodgers crème fraiche*

Duck and corn-fed chicken terrine  
*piccalilli and crisp bread*

Garden vegetable broth

Cheddar cheese soufflé  
*cheese sauce, walnut, hazelnut and grapes*

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## MAIN COURSES

Roast sirloin of Aberdeenshire beef  
*skirlie, roast potatoes, Yorkshire pudding,  
roast root vegetables and pan jus*

Monkfish on the bone  
*parma ham crisp, parsley mash, samphire, cava la nero*

Roast loin of pork  
*hispi cabbage, tenderstem broccoli, lyonnaise potatoes  
and Dijon mustard cream sauce*

Wild mushroom risotto  
*baby spinach, mascarpone, sundried tomatoes*

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## DESSERTS

Vanilla baked cheesecake  
*tonka bean ice cream*

White & dark chocolate delice  
*mango sorbet*

Seville orange tart  
*burnt clementines, winter berry sorbet*

Selection of Scottish cheeses  
*Marcliffe chutney, mini-Oatcakes, Frozen Grapes -  
£5 supplement*

Coffee and Tea  
*mint and fudge*

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**2 courses £40.00 | 3 courses £55.00**

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*We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe:  
however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.*

*Please advise us in advance if you have any special dietary requirements.*

