



THE SILVER  
DARLING  
· A B E R D E E N ·

# Valentine's Day Menu

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## AMUSE BOUCHE

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HOME CURED GRAVADLAX  
POTATO BLINI, CREME FRAICHE

ROAST GRESSINGHAM DUCK BREAST  
CHERRY PURÉE, CUCUMBER

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## STARTERS

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SEARED SHETLAND SCALLOPS  
MINTED PEA PURÉE, BLACK PUDDING CRUMB, PARMESAN CRISP

LIGHTLY SMOKED WOOD PIGEON  
JERUSALEM ARTICHOKE, TOASTED PINE NUTS, RASPBERRY BALSAMIC REDUCTION

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## INTERMEDIATE

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LEMON & LIME SORBET

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## MAINS

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CURRY DUSTED MONKFISH FILLET  
SAFFRON & LEEK RISOTTO, COURGETTE RIBBONS, OYSTER EMULSION

CHARGRILLED FILLET OF BEEF  
TRUFFLE BUTTER, CONFIT POTATOES, ROASTED GOLDEN BEETROOT,  
KING OYSTER MUSHROOMS, PORT & ROSEMARY JUS.

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## DESSERTS

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CHOCOLATE TASTING  
DARK CHOCOLATE DELICE, SALTED CARAMEL SAUCE, MILK CHOCOLATE  
& BAILEYS ICE CREAM, CHOCOLATE BROWNIE.

STRAWBERRY & VANILLA CHEESECAKE  
STRAWBERRY & BASIL ICE CREAM, STRAWBERRY GEL, WHITE CHOCOLATE SOIL

SCOTTISH CHEESE PLATTER (SUPPLEMENTARY COST)  
ARRAN OATIES, BISCUITS, FRUIT CHUTNEY, BLACK GRAPES

£60 per person

BOOK ONLINE, CALL 01224 576229  
OR EMAIL [RESERVATIONS@THESILVERDARLING.CO.UK](mailto:RESERVATIONS@THESILVERDARLING.CO.UK)