



#THESILVERDARLING

Christmas Menu

AMUSE BOUCHE Scallop veloute and chive oil



STARTER

STORNOWAY BLACK PUDDING & APPLE BON BONS

Double coated in breadcrumbs & oats, served with caramelised cauliflower purée

CULLEN SKINK SOUP

Home smoked haddock, chives, toasted oats served with homemade bread & seaweed butter

HOME CURED CITRUS SALMON GRAVADLAX

Served with macerated red onions & toasted homemade focaccia

SOY GLAZED SHIITAKE MUSHROOM SPRING ROLLS

Homemade sweet chilli dipping sauce

MAIN COURSE

SLOW COOKED ABERDEENSHIRE TURKEY

Stuffed leg meat, duck fat & rosemary roasted potatoes, spiced red cabbage, sprouts with bacon, chipolatas & served with turkey jus

ROASTED LIGHTLY SMOKED NORTH SEA COD

Served with buttery leek mash, saffron & mussel dressing

GRILLED SEA BASS FILLETS

Crushed purple potatoes, curly kale, sweet & sour red pepper sauce

CÈPE MUSHROOM & BUTTERNUT SQUASH RISOTTO

Served with a poached egg, truffle oil & parmesan crisp

DESSERT

SILVER DARLING TRIPLE CHOCOLATE BROWNIE

Malted milk ice cream, lemon purée & chocolate shard

CHRISTMAS PUDDING CREME BRÛLÉE

Served with all spice shortbread

ARTISAN SCOTTISH CHEESE PLATTER

Cheese biscuits, Arran oaties, red onion chutney & frozen grapes

STICKY TOFFEE PUDDING

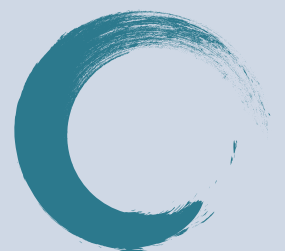
Lime butterscotch sauce & gingerbread ice cream

Sunday to Wednesday **£37.50 Per Person**

Thursday to Saturday **£40.00 Per Person**

Call us on **01224 576229** -or- email reservations@thesilverdarling.co.uk

Our Christmas menu can be amended for your dietary requirements. Please make us aware of these when booking your table



THE SILVER
DARLING

· ABERDEEN ·