



THE SILVER  
DARLING  
· ABERDEEN ·

# Valentine's Day Menu

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## AMUSE BOUCHE

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LOCH FYNE OYSTER TEMPURA  
SWEET & SOUR RED PEPPER SAUCE

CONFIT DUCK LEG RILETTE  
ROSEMARY TOAST, RED ONION CHUTNEY

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## STARTERS

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SEARED MONKFISH CHEEKS  
WRAPPED IN PANCETTA & DUSTED WITH ROSEMARY POWDER,  
CRISPY PORK BELLY & CURRIED CELERIAC PURÉE

LIGHTLY SMOKED LOIN OF VENISON  
WILD ROCKET SALAD, GARLIC CRISPS, AGED BALSAMIC DRESSING

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## INTERMEDIATE

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YUZU SORBET DUSTED WITH RASPBERRY

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## MAINS

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SEARED NORTH SEA HALIBUT  
TOPPED WITH BROWN SHRIMP & SEAWEED BUTTER, SAFFRON & BABY  
LEEK RISOTTO, SAMPHIRE, CHIVE OIL

SURF & TURF  
WITH AGED ABERDEEN ANGUS FILLET STEAK & LANGOUSTINES GRILLED  
WITH LEMON & GARLIC BUTTER, HORSERADISH MASH, ROASTED SHALLOTS,  
CRISPY CURLY KALE & MUSHROOM KETCHUP

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## DESSERTS

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CHOCOLATE TASTING PLATE  
CARAMELISED WHITE CHOCOLATE CHEESECAKE, SILVER DARLING BROWNIE,  
RUBY CHOCOLATE ICE CREAM, RASPBERRY GEL

PASSION FRUIT POSSET  
TOPPED WITH PASSION JELLY & SERVED WITH PASSION FRUIT MACARONS

SCOTTISH CHEESE PLATTER  
DEVENICK DAIRY OATIES, CHARCOAL WAFERS, FROZEN GRAPES, RED ONION CHUTNEY

£60 PER PERSON