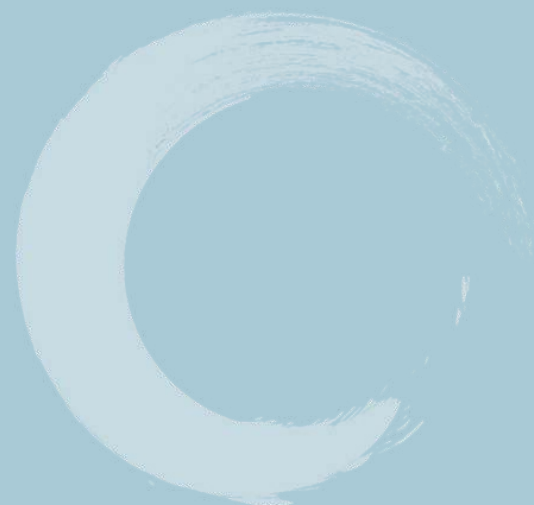
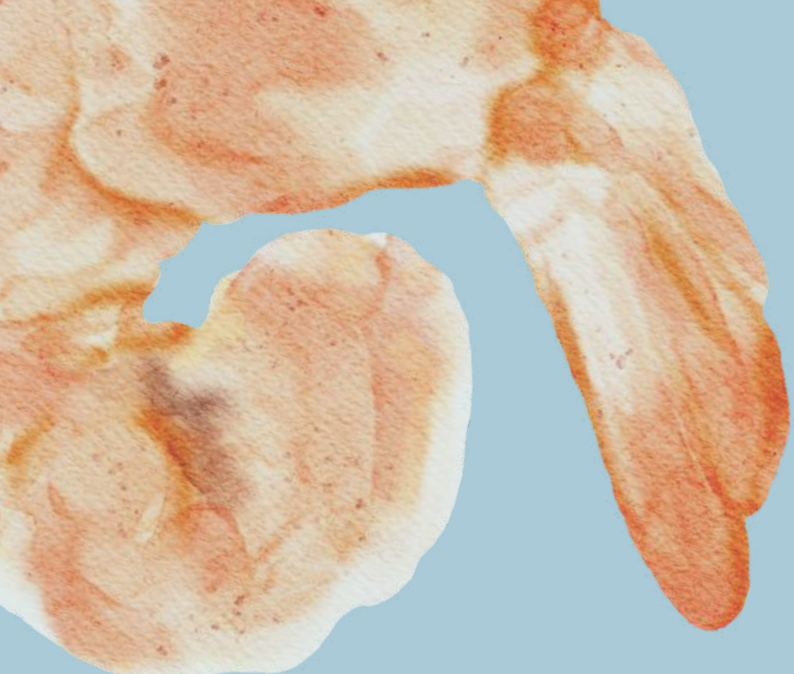




THE SILVER
DARLING
· A B E R D E E N ·



SEAFOOD CHAMPAGNE CELEBRATION



· IN HONOUR OF TALL SHIPS 2025 ·

FRIDAY 18th JULY



THE SILVER
DARLING



MENU

Arrival Glass of Laurent-Perrier La Cuvée

Amuse

Tuna Tartare
Tapioca Cracker

Smoked Lamb Crostini
Mint Sauce

Smoked Salmon Blini
Chive Crème Fraiche

Seafood Platter for the table

Loch Fyne Oyster, Cape Wrath Oyster, Crevettes, Half
Lobster, Hendricks Cured Salmon, Homemade Bread, Lobster
Coral emulsion, dill pickled cucumbers, Yuzu Kosho
mignonette

Intermediate

Mojito sorbet

Mains

Seared Wild Halibut
Crab and dill crust, crushed
jersey royals, chive emulsion

Monkfish Fillet
Black olive oil, saffron, samphire
and pea risotto, summer herb oil

Aberdeen Angus Scotch Beef Fillet
Rosemary & Kombu fondant
potato, broad beans, bone marrow
jus, Oyster emulsion

Desserts

Dark Chocolate Miso Tort
Sea buckthorn sorbet,
chocolate crisp

Sticky Toffee Pudding
Miso butterscotch sauce, brown
butter ice cream

Selection of Tain Cheeses
Minger, fat cow, blue murder, fresh honeycomb, charred peach,
sweet and sour onions

Coffee, Liqueur and Homemade Tablet

Wine Pairings Available