

EAT, DRINK & BE MERRY



*Christmas at
The Silver Darling...*





Have yourself a Silver Darling Christmas!

WITH STUNNING SEA VIEWS, FESTIVE
FLAVOURS AND DELICIOUS WINES, MAKE
YOUR CHRISTMAS CELEBRATION A MEAL TO
REMEMBER!

OUR SPECIALLY CREATED THREE-COURSE
FESTIVE MENU IS THE PERFECT WAY TO
GATHER WITH COLLEAGUES, FRIENDS AND
FAMILY THROUGHOUT THE FESTIVE
SEASON.

WHETHER YOU'RE PLANNING AN INTIMATE
CELEBRATION OR A CORPORATE
CHRISTMAS PARTY, SMALL AND LARGE
GROUPS ARE WARMLY WELCOMED.

**JOIN US AT THE SILVER DARLING
FOR EXCEPTIONAL FOOD,
BEAUTIFUL SURROUNDINGS AND
LOTS OF FESTIVE CHEER!**

Festive Dining

AVAILABLE FROM FRIDAY 27TH NOVEMBER TO CHRISTMAS EVE

CANAPÉ ON ARRIVAL

STARTERS

CULLEN SKINK

Home Smoked Haddock, Chives,
Homemade Bread & Seaweed
Butter

PRESSED CONFIT DUCK TERRINE

Pickled Cherries, Endive &
Radish Salad

HOT SMOKED SALMON ROULADE

Horseradish Panna Cotta, Crispy
Capers & Dill Pickles

LOCALLY FORAGED CEPE MUSHROOM ARANCINI

Truffle Aioli, Watercress & Lambs
Lettuce

MAIN COURSES

SLOW ROAST TURKEY

Pigs in blankets, Duck Fat Roast
Potatoes, Pancetta Sprouts, Honey
Parsnips, Golden Carrots & Turkey
Jus

ROASTED CAULIFLOWER STEAK

Chimichurri, Sun Dried Tomato
Bulgar Wheat, Spiced Red Cabbage

ROCK TURBOT IN SERRANO HAM

Brown Butter Mash, Cavolo Nero,
Langoustine Bisque

LOCH DUART SALMON WELLINGTON

Bearnaise Sauce, Peas à la française

DESSERTS

STICKY TOFFEE PUDDING

Salted Butterscotch Sauce, Vanilla
Bean Ice Cream

WARM PINE NUT & RASPBERRY TART

White Chocolate & Raspberry Ripple
Ice Cream

WHITE CHOCOLATE & CRANBERRY CHEESECAKE

Spiced crumble, Gingerbread Ice
Cream

ARTISAN SCOTTISH CHEESE PLATTER

Crackers, Arran Oaties, Quince Jelly,
Apple Chutney, Frozen Grapes

THREE-COURSE SET MENU £45PP

Terms & Conditions

SITTING TIMES

We have three sitting times on Thursdays, Fridays & Saturdays during December: 12 noon, 3.30pm & 7.00pm

These table bookings are available for a three hour period. Time constraints will still apply even if your party arrive late for your sitting. Exceptions to the above sitting times may be possible on quieter days. Please note large groups may be split on multiple tables.

DEPOSITS

Bookings will be treated as provisional until a non-refundable deposit of £10 per person is received. For bookings of more than 10 people, we require the remainder of the balance to be paid by Monday 9th November 2026. We will send a secure payment link for the deposit and balance or can provide BACS details or cash can be accepted.

PRE-ORDERS

Festive menu is available by pre-order only.

Pre orders are required to be emailed to Abbie - info@thesilverdarling.co.uk by Monday 9th November.

For large bookings, wine & drinks available to be pre-ordered in advance.





Hogmanay by the Sea...

**SPECIAL FIVE COURSE MENU
GLASS OF LAURENT-PERRIER CHAMPAGNE
COFFEE & HOMEMADE PETIT FOURS
LIVE ENTERTAINMENT**

£110PP

**THURSDAY 31ST DECEMBER
ARRIVAL FROM 7.30PM**

Hogmanay Menu

THURSDAY 31ST DECEMBER

AMUSE

Cepe Velouté, Chive Oil, Garlic Croutons | Tempura Loch Fyne Oyster,
Hot Honey | Smoked Duck Breast, Sweet & Sour Onions

STARTERS

Seared Shetland Scallop

Textures of Cauliflower (puréed, pickled, roasted), Curry Oil, Pork Belly
Threads

Highland Venison Carpaccio

Shaved aged Parmesan, Pickled Shimeji Mushrooms, Horseradish Crème
Fraiche

MAIN

Seared Monkfish

Dusted with Cepe Mushroom Powder, Beer Battered Cheek, Potato Rosti,
Curly Kale, Cepe Mushroom Veloute

Surf and Turf

Aged Aberdeen Angus Fillet, Stonehaven Langoustines grilled with
Lemon Parsley Butter, Crispy Potato Terrine, Port Braised Root
Vegetable, Charred Leeks, Bordelaise Sauce

DESSERT

Chocolate and Hazelnut Crèmeux

Buttermilk Sorbet, Caramel Popcorn, Salted Caramel Sauce, Lemon Puree

CHEESE

Blowtorched Clava Brie

Thyme Crackers, Honeycomb, Pickled Walnuts

COFFEE AND HOMEMADE PETIT FOURS