



Historically, the pineapple symbolises welcome, friendship and great hospitality. Keeping food miles as short as possible, the menu will bring together the very best fresh seafood from Peterhead as well as locally produced meat from 2 renowned butchers from Aberdeenshire. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

### STARTER

Chicken Broth  
*warm baker's roll*

Breaded Brie  
*cranberry & orange chutney*

Scampi  
*tartare sauce*

Garlic Mushrooms  
*toasted loaf, poached egg & hollandaise*

Posh Cocktail  
*duo of prawns & John Ross salmon, boozy rose*

### MAIN

Roast Aberdeenshire Sirloin of Beef  
Roast Turkey  
Honey & Maple Spiced Gammon  
*sea salt roast potatoes, honey glazed root vegetables, skirlie, kilted chipolatas, Yorkshire pudding*

Meldrum Cottage Pie  
*slow braised & minced, roast potatoes, vegetables*

Smoked Haddock Mornay  
*leek & cheddar mash, cabbage & bacon bon bon, wilted greens*

Bang Bang Cauliflower Bolognese  
*tagliatelle, shaved parmesan, garlic bread*

### SAUCES

Pepper Sauce 3 each  
Honey & Wholegrain  
Gravy

### SIDES

Kilted chipolatas, honey & mustard 6 each  
Sea salt roast potatoes  
Roasted root vegetables  
Cauliflower cheese  
Skirlie



### DESSERT

Sticky Toffee Pudding  
*biscoff, butterscotch sauce & vanilla ice cream*

Rice Pudding  
*mixed berry jam & brown sugar shortbread*

Apple & Pear Crumble  
*custard & vanilla ice cream*

Tiramisu  
*chocolate & popping candy*

Small Cheeseboard  
*cheddar & brie  
quince, grapes & oaties*

### TEA & COFFEE

Teas 4  
*Breakfast, Earl Grey, Cranberry, Green, Chamomile*

Coffees 4  
*Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat White*

*Served with Scottish tablet*

2 COURSES 30 / 3 COURSES 35  
SERVED 12.30-3PM