



To Start

Soup of the day	£6
Breaded camembert <i>Redcurrant reduction</i>	£7
Maryculter prawn cocktail <i>Atlantic & king prawn, marie rose, baby gem</i>	£8
Venison sausage Wellington <i>Mushroom duxelle, spiced red cabbage</i>	£9
Maple-cured Sutherlands of Portsoy Salmon <i>Horseradish & beetroot</i>	£11

Chef's Signature Dishes

To Start	
Chicken liver parfait Orange and toasted mincemeat roll	£8
To Follow	
Loin of Cairn o' Mount red deer with haunch hot pot <i>Streaky bacon, beetroot & cranberry chutney</i>	£20
To Finish	
Treacle Tart Clotted cream	£8

To Follow

Traditional roast turkey breast <i>Roasted potatoes, pigs in blankets, mealie, honey glazed vegetables</i>	£14
Festive nut roast <i>Chestnut mushroom and lentils, roast potatoes & sautéed vegetables</i>	£13
Grace's Highland Beef burger <i>Bacon, smoked cheddar, slaw, onion rings & hand-cut chips</i>	£16
Cod-a-leekie <i>Leek, prune and rice broth, wilted savoy cabbage</i>	£15
Oven roasted partridge <i>Blue cheese barley, game chips</i>	£16

Sides

All £4

Hand-cut chips
Skinny fries
Winter vegetables
Duck-fat roast potatoes
Honey mustard pigs-in-blankets

To Finish

Traditional cloutie dumpling <i>Brandy sauce</i>	£8
Chocolate orange trifle	£7
Ferrero Rocher cheesecake <i>Vanilla ice cream</i>	£8
Baked rice pudding <i>Shortbread & Castleton Farm strawberry jam</i>	£7
Scottish cheeses <i>Lochnagar cheddar, Blue Murder, Clava Brie, quince mouse, frozen grapes, rough oatcakes</i>	£10

Our chefs work with local and artisan producers to gather the ingredients they require to showcase Aberdeenshire's finest produce at an award-winning level. We hope you enjoy your dining experience in the hotel's historic setting. If you have any food allergies or intolerances, please inform a member of our staff about your requirements.

Hot Beverages

Teas <i>Breakfast Earl Grey Peppermint Green Chamomile</i>	All £3
Coffees <i>Filter Espresso Latte Cappuccino</i>	All £3
Liqueur coffees	£7


**Maryculter
House**

HOSPITALITY SINCE 1225