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# RIVERSIDE

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MOTHER'S DAY – 31<sup>st</sup> March 2019

## STARTER

### John Ross smoked salmon

Marinated yoghurt, capers, shallot

### Keens cheddar and white onion soup (v)

Welsh rarebit

### Honey whipped Goat's cheese (v)

Croutes, frissée, radish

### Brown sugar cured pork shoulder terrine

Prue purée, lavender honey

## MAIN COURSE

### 21 day aged beef fillet Wellington

Roasting garnish

### Slow roasted treacle glazed pork loin

Roasting garnish

### Pan fried fillet of salmon

Crab crushed new potatoes, dill butter sauce

### Potato & parmesan gnocchi (v)

Caramelised cauliflower

## DESSERT

### Warm Granny Smith Tatin

Clotted cream ice cream

### Chocolate tart

Vanilla ice cream

### Rhubarb & pear crumble

Crème fraîche sorbet

### Selection of ice cream

With short crust biscuits

### Selection of British cheese

Homemade chutney and cheese biscuits (£5.00 supplement)

£49.50 for three courses

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

## IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.