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# RIVERSIDE

## MARKET MENU

### STARTER

**Pork shoulder and black pudding terrine,**  
prunes puree and burnt leek

**Crispy duck salad,**  
water melon, cashew nut and sesame dressings

**Wild mushroom brulee,**  
mushroom soup, onion tobacco

### MAIN COURSE

**Chicken stuffed with sundried tomato mousse,**  
cauliflower and apple wood cheddar puree, fondant potato, carrots and thyme jus

**Gnocchi,**  
Broad beans, roasted plum tomato sauce and parmesan shavings

**Mackerel fillet,**  
duo of beetroot and crème fraiche salad, chilli oil, and frisee

### DESSERT

**Orange and thyme brûlée,**  
apricot short bread

**Rhubarb Eton mess,**  
berries, raspberry crumb and berry coulis

**Selection of ice cream**  
With short crust biscuits

**Selection of British cheese**  
Homemade chutney and cheese biscuits (£5.00 supplement)

**2 courses - £25.00 | 3 courses - £30.00**

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.