



THE PRIORY

RESTAURANT

'THE PRIORY' – A RELAXING END TO THE DAY ...

Welcome to 'The Priory' at Maryculter House Hotel. Tonight we hope you are going to enjoy an evening that reflects the hotel's historic Scottish surroundings and heritage - in an atmosphere that is elegant, traditional and charming.

Scotland has always been famed for the quality of its agricultural produce and more recently for its dedication to environmental and sustainable issues. All round the country innovation has allowed us to develop conservation and good practice.

Maryculter House Hotel has always highly regarded and prized this bounty and now brings you the ideal venue in which to enjoy it - 'The Priory'

Martyn, our Head Chef works with local and artisan producers to garner the ingredients we require to present Scottish fayre at an award winning level. Fresh, contemporary and with a playful twist - our menus follow the seasons of nature to offer you a true 'taste of Scotland'.

We are passionate about our food at Maryculter House Hotel and our experience is that guests need to feel and enjoy food to the full. So we do hope that you enjoy the warm convivial atmosphere of 'The Priory'.

A quality dining experience goes hand in hand with great wine and we do hope that you find something from our cellars that will both reassure and relax. Wines are like old friends: a joy to reacquaint with or a delight to be introduced to. Please ask if you need any assistance with your choice and we will be more than happy to assist, our menus also offer up helpful suggestions.

We want your experience to be a pleasurable one and ask that due consideration is given to our other diners - so please switch off your cell phones and we ask respectfully that our younger diners behave in an appropriate manner. Please note that from 8.00pm the restaurant is exclusive to diners over the age of 16 years old.





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STARTERS

MOULES MARINIÈRE <i>In a garlic, shallot, parsley & white wine cream</i> BIN 21 MUSCADET SUR LIE "LA BRETONNERIE", LOIRE	£6.25
PAN SEARED KING SCALLOPS & FOIS GRAS <i>Rhubarb & lime compote, chicory & chive salad & warm balsamic dressing</i> BIN 17 CHENIN BLANC OLD VINES, STELLENBOSCH	£9.00
TWICE BAKED GOAT'S CHEESE SOUFFLÉ <i>Beetroot sorbet, pickled mushrooms & sweet pea puree</i> BIN 34 MAS OLIVERAS TEMPRANILLO, CATALONIA	£6.25
CONFIT DUCK & HAM HOUGH ROULADE <i>Pearl barley risotto & an orange & Madeira reduction</i> BIN 29 CHÂTEAU LA COUROLLE, BORDEAUX	£5.95

SOUP AND SORBET

CELERIAC VELOUTÉ <i>Coriander pesto</i>	£5.50
CULLEN SKINK <i>Finished with a Parmesan & poppy seed straw</i>	£6.25
LEMON & TONIC SORBET <i>Biscuit Cuillere</i>	£3.75





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MAINS

PEPPER CRUSTED LOIN OF HIGHLAND VENISON <i>Potato pancakes, pickled cabbage & glazed turnip with dark chocolate jus</i> BIN 24 CHÂTEAU MUSAR, BEKAA VALLEY	£27.95
CONFIT FILLET OF SCOTTISH SALMON <i>Pea & mint crushed potatoes, pickled cucumber, caramelised shallots & a beetroot coulis</i> BIN 14 POUILLY-FUISSE MOULIN DU PONT, MÂCONNAIS	£17.50
BALLONTINE OF GUINEA FOWL & SPINACH <i>Swede puree, braised root vegetables, buttered Savoy cabbage, toasted walnuts & a truffle jus</i> BIN 42 SAPERAVI ORAVELA, GEORGIA	£22.95
WINTER SQUASH & SAGE RISOTTO <i>Finished with Parmesan pesto & sage crisps</i> BIN 7 MONTEVENTO PINOT GRIGIO ROSE	£15.95
MOULES MARINIÈRE <i>In a garlic, shallot, parsley & white wine cream</i> BIN 21 MUSCADET SUR LIE "LA BRETONNERIE", LOIRE	£12.50
SIRLOIN STEAK GARNI <i>Served with mushrooms & tomato</i>	£25.00

SIDE ORDER

SELECTION OF SEASONAL VEGETABLES	£3.95
DRESSED SEASONAL SALAD	£3.95
HAND CUT CHIPS	£3.95
BUTTERED NEW POTATOES	£3.95





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DESSERTS

PRALINE SOUFFLÉ (15MIN) <i>Cardamon ice cream, cocoa croquant wafer & sea salt toffee sauce</i> BIN 44 ROYAL TOKAJI	£6.95
DARK CHOCOLATE & PASSION FRUIT BRÛLÉE <i>Caramelised popcorn & rum ice cream</i> BIN 45 PEDRO XIMENEZ SOLERA RESERVA	£6.50
TRIO OF APPLE <i>Includes tart tatin, apple jelly & calvados ice cream</i> BIN 2 SPARKLING ROSE BRUT, TREVISIO	£6.25
PISTACHIO & ALMOND CHECKER BOARD SLICE <i>Citrus ice cream, rhubarb compote & sesame tuille</i>	£6.25

CHEESES

DEVENICK DAIRY ARTISAN CHEESES <i>Served with Deeside oatcake, grapes and house chutney</i> <i>Ask to see our Cheese Menu for this month's selection</i>	3 Cheese £7.00 5 Cheese £10.00
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COFFEE AND WHISKY TABLET

DARK ROAST COFFEE & WHISKY TABLET <i>Served in the Ha' Hoose or at table</i>	£3.25
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