

# SET MENU

## 3 COURSE *for 40*

### **HUMMUS** (vg)

Basil oil, flatbread, toasted pine nuts

### **HOMEMADE CHICKEN TERRINE**

Black pudding, homemade house  
piccalilli, sourdough

### **ARBROATH SMOKIE CULLEN SKINK**

Arbroath smokie, leek, potato,  
dill, artisan bread

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### **CONFIT FILLET OF NORTH SEA COD**

pave potato, buttered greens,  
“tartare” hollandaise

### **SPRING GREEN RISOTTO** (vg)

Spring vegetables,  
wild mushroom soil, truffle

### **COFFEE AND MAPLE GLAZED SHORT RIB OF BEEF**

mash potato, caramelised carrot,  
buttered baby spinach and braising jus

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### **DATE AND JOKER ALE PUDDING**

Toffee sauce, Banana,  
Salted caramel ice cream

### **DARK CHOCOLATE BROWNIE**

Iced yoghurt parfait, spiced caramel, lime

### **SELECTION OF ICE CREAM & SORBET**

Fruit coulis, dark chocolate pencil



Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please visit [bothystandrews.co.uk/allergens](http://bothystandrews.co.uk/allergens) for this menus detailed dietary and allergen information. Ref: 04/25



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