



WARM WELCOME TO “PRIORY” RESTAURANT
AT MARYCULTER HOUSE HOTEL.

Andrew Pavlantis our Head Chef and Sous Chef Dylan Thornton work with local and artisan producers to gather the ingredients they require to showcase and present Aberdeenshire’s finest produce at award winning level.

We hope you enjoy your evening that reflects the hotels historic surroundings and heritage in an atmosphere that is elegant, traditional and charming.



TO START

GRAMPIAN VENISON, CHORIZO & APPLE TERRINE £7.25
Whisky Jelly, Arran Mini Oatcakes, Plum Chutney

INVERAWE SMOKED TROUT & SALMON ROULARDE... £6.50
Mini Blinis, Wasabi Cream, Pickled Cucumber, Celeriac Remoularde

NORTH SEA SCALLOPS £9.95
Charles Macleod Stornoway Black Pudding, Cauliflower Puree, Pickled Cauliflower

NORTH SEA CRAB MILLE FEUILLE..... £7.95
Fresh Ginger & Corriander, Apple Jelly, Wasabi Mayonnaise

BEETROOT PANNA COTTA..... £6.95
Pickled Baby Beetroot, Poached Pear, Goats Cheese Bon Bons, Lime Flavoured Crème Fraiche

GREEN TEA SMOKED DUCK BREAST SALAD £7.95
Orange Jelly, Granola, Orange, Fennel & Radicchio Salad, Orange Dressing



THE MAIN EVENT

ABERDEENSHIRE VENISON LOIN £23.95

*Fondant Potatoes, Savoy Cabbage, Baby Vegetables,
Dark Chocolate & Balsamic Sauce*

FILLET OF SALMON POACHED IN A 5 SPICE BROTH .. £16.50

Stir fried Noodles with Asian Leaves, Star Anise Sauce

CORN FED CHICKEN BREAST £16.95

*Wrapped in Parma Ham, Baby Potatoes,
Provencal Vegetables, Garlic Puree, Salsa Verde, Shallot & Port Jus*

CONFIT PORK BELLY £16.50

*Sweet Potato Mash, Spice Apple Puree, Carmelised Shallots,
Braised Red Cabbage, Cider Jus*

MONKFISH TAIL £18.50

Panko Crusted Monkfish Cheeks, Chorizo & Pea Risotto, Saffron Cream Sauce

WILD NETTLE RISOTTO £12.50

Grated Parmesan, Truffle Oil

THE PRIORY GRILL



All our Beef is Selected and hand cut by Donald Russell, Royal Warrant Holder Since 1984 and Trusted Supplier to H.M, The Queen

8 oz	FILLET STEAK	£29.95
8 oz	SIRLOIN STEAK	£26.95
8 oz	RIB EYE STEAK	£24.95

All steaks are served with hand cut fries, tomato, mushrooms, onion rings and leaf salad plus a choice of either:

Garlic Butter
Brandy & Peppercorn Sauce
Port Sauce

TRADITIONALLY MATURED

Once the beef has been selected by hand, it is carefully matured using traditional methods to bring out its sublime tenderness.

This deepens the flavour too, and takes time-from 21-35 days depending upon the cut.

DESSERTS

STICKY TOFFEE PUDDING	£6.95
<i>Butterscotch sauce, vanilla ice cream</i>	



ORKNEY FUDGE CHEESE CAKE	£6.95
<i>Toffee & mango sauce, white chocolate shavings</i>	
CHOCOLATE FONDANT	£6.95
<i>Dark chocolate sauce, Belgian chocolate ice cream</i>	
WILD BERRY PAVLOVA.....	£6.95
<i>Crème Chantilly, Raspberry Coulis</i>	
SELECTION OF SORBET'S OR ICE CREAMS	£6.95

DEVENICK ARTISAN CHEESES

Served With Deeside Oatcakes, Crudités & House Chutney

The Coos r Oot - *A Traditional Mild Local Cheese*

Monarch - *Camembert Style with Local Twist & Flavouring*

Badentoy Blue - *Medium Blue, Creamy, with Softer Blue Tang*

Smoked Deesider - *Traditional Cold Oak Smoked, Medium Flavour*

Granite City - *Medium, with Lovely Prolonged Flavour*

3 CHEESES	£7.95
5 CHEESES	£9.95

SUPPLIERS

Andrew and his team are proud to be supported by the following local suppliers:-

DONALD RUSSELL – ABERDEENSHIRE BUTCHER





JAMES GAMMIE – FRESH FARM EGGS, BANFF

TURRIFF'S – FRESH FRUIT & VEGETABLES, MONTROSE

MEDITERIA – ARTISAN FOOD PRODUCE

DEVENICK DAIRY – CHEESE & DAIRY PRODUCE, BANCHORY

**INVERAWE SCOTTISH SMOKE HOUSE – SMOKED SEAFOODS,
INVERAWE**

M&J SEAFOOD – FISH & SEAFOOD, PETERHEAD SEA PORT

MCWILLIAM'S – ABERDEENSHIRE BUTCHER

