



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

Douglas Clubb, 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 an award winning level.

We hope you enjoy your evening and that it 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 method deepens the flavour and takes from 21-35 days depending on 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 SORBETS 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

Douglas 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

**MARYCULTER HOUSE AND THE PRECATORY OF THE
KNIGHTS TEMPLAR**

The Knights Templar were by origin an order of French Knights who banded together to escort and protect Christian pilgrims crossing Judea on their way to the Holy Land during the time of the Great Crusades. They were men of faith, inspired with a love of God and the Church.

The Order of the Knights Templar were granted part of the land of Culter, which lay on the south side of the River Dee, now Maryculter, by King William the Lion in 1187.

Between 1221 and 1236 the powerful Bisset family, Lords of Aboyne founded the Preceptory or College of the Knights Templar on the site of Maryculter House Hotel. All that remains of these buildings are the Vaulted Chambers located underneath the Resident Lounge and the cemetery and Chapel ruins - opposite reception car park - dedicated to their





patron saint St. Mary. This Chapel became the parish church to Maryculter in 1288.

In 1312 Pope Clement V and Philippe Le Bel King of France suppressed the Knights Templar and in accordance King Edward II followed. This resulted in the abolition of the Templars and their lands on Deeside.

In 1535 the Menzies family bought the land of Maryculter House and in 1618 extended their estate by purchasing the remaining lands of Maryculter.

The oldest part of the hotel dates back to the time of St. John in 1460 which is our present Resident's Lounge. In 1745 all six sons of the Laird at that time fought for Bonnie Prince Charlie.

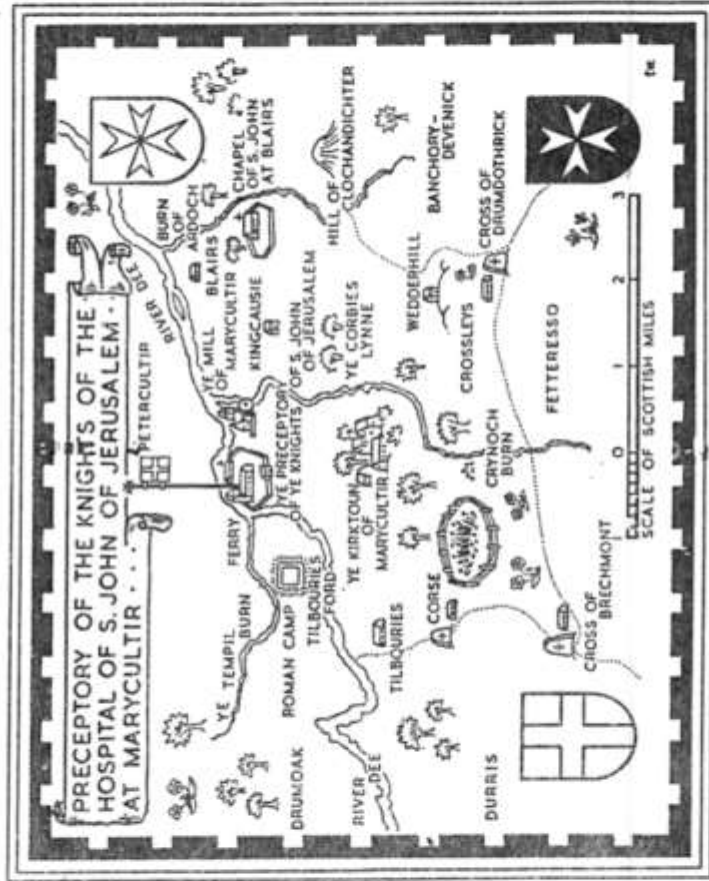
In 1811 the last Laird John Menzie sold Maryculter Estate to the Honourable General William Gordon of Fyvie. The weather cock with the Gordon family crest dates from this period. He used to travel from Fyvie to Maryculter with a team of ox wagons carrying the luggage and servants. You can still see the stone stables where the oxen were stalled near the mains of Maryculter.

The last Gordon Laird, Sir Cosmo ——— Duff Gordon, one of the few male passengers who survived the Titanic disaster sold the estate to various different owners in the 1930's, and Maryculter House became a hotel soon after World War II. Currently the hotel is privately owned by a family who bought it in the early 1990's and have since added two accommodation blocks and our Templar Suite Ballroom. In 2011 they acquired fishing rights for the Culter Beat which is directly upstream of the Maryculter Bridge and has over 1 mile offering a wide variety of pools to fish.



HOSPITAL LANDS AT MARYCULTER.

(1413)



The most famous of the Maryculter Knights was Thomas Fleming, Preceptor in 1415. He had signalled himself at the siege of Rhodes, and at Maryculter left a more enduring memorial than military fame, for the division of the estate and parish which he marked out are still adhered to, and there he erected arch stones upon which the tall cross remains in situ, in bygone centuries, his brave and gallant man old powerful away.

Here is a description of the Hospital lands at that time. "Mary Culter lieth hard upon the Dee in the Meurus. It hath the Blessed Virgin Mary for its tutelair Saint . . . The Culter Lands pertained to St. John. To begin at the east half of the Burra of Ardoe as it descends in the water of Dee and so inland that burn to the Hill of Cloch-andichter. And so forth west to Drumdothrick and so to the site of Crossley. And syne forth on the west half to the Cross of Brechmont. And syne down betwixt twa Ashentillys to Craig of Ashentilly. And syne down to Drumdothrick where there is a cross. And so in water of Dee.

In all, the Order of St. John possessed over 8,500 acres including the estates of Altriech, Auchlunias, Blair, Braithoor, Meins of Maryculter and Kingcausie.

For over 200 years they held these lands. Much of the land was cultivated by the Knights themselves and they proved good landlords.

