

MAIN COURSES

Roast Ribeye of Aberdeen Angus Beef
Yorkshire Pudding, Dauphinoise Potatoes and Roast
Gravy

Fillet of Pollock
with Herb Risotto,
Tomato, Chive and Mussel Butter Sauce

Supreme of Chicken
Spring Onion Mash, Braised Red Cabbage
and Café Au Lait Sauce

Pumpkin and Parmesan Tart
with Parsnip Puree, Toasted Pine Nuts and Pesto

STARTERS

Traditionally Smoked Scottish Salmon
with Capers and Lemon & Dill Crème Fraiche

Plum Tomato, Mint and Sherry Soup
with Toasted Sesame

Twice Baked Blue Cheese Souffle
with Orange and Walnut Salad

Terrine of Local Game
Tomato Chutney and Balsamic Port Reduction

DESSERTS

Crème Brulee
with Homemade Shortbread

Ices & Sorbets

Cheeseboard
A Selection of Cheeses
with Grapes, Apricot, Celery,
Homemade Quince Conserve and Mary's Oatcakes



Mothers Day

**Sunday 14th March
2010**

The Milton Restaurant & Conservatory
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