

# the milton

restaurant

To kick off 2012 we have had a look at our menus from over the years and come up with this – hopefully the best of both worlds! There have been a few dishes that just never seem to disappear so we've kept them on as Milton Classics along with a few new ideas which will change with the months and seasons.

Having worked with some suppliers for 7 years we have been able to maintain some keen prices to allow us to offer **the options** menu for January and February. The top class quality of cuisine that Milton has cultivated over the years is still there so we're confident you won't find a better product for the price!

Let us know what you think, we'd be happy to try and accommodate any suggestions you have.

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## the classics

**Sandwiches** *from* £5  
Selection of handmade sandwiches available daily until 3pm

**Cullen Skink** £5  
Herb Oil  
Home Baked Breads

**Milton Smoked Haddock Fishcake** £6  
Plum Tomato & Balsamic Chutney  
Chive Beurre Blanc

*as a main course* £10

**Milton Caesar Salad (V)** £5  
*as a main course* £10

with Home Smoked Chicken £6  
*as a main course* £11

**Fish 'n' Chips** £11  
Beer Battered Fish  
Crispy Fries  
Crushed Pea's  
Homemade Tartare Sauce

*reduced portion* £9

**Side Orders:** £2  
Bread & Oils; Olives; Mixed Vegetables; Garlic Bread;  
House Salad; Dauphinoise Potatoes; Crispy Fries;

## the options

2 courses: £13

3 courses: £16

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### starters

#### Soup of the Day (V)

Home Baked Breads

#### Mushroom Ravioli (V)

Sautéed Mushrooms, Herb Puree, Padano Cream

#### Pork Belly

Black Pudding & Apple Farce, Apple Puree, Cider Gel

#### Peppered Mackerel Nicoise

Pickled Potato, Green Beans, Endive, Spinach Oil

### mains

#### Aberdeen Angus Rump

Served Pink, Fondant Potato, Onion Soubise, Merlot Jus

#### Supreme of Chicken

Leek & Chestnut Risotto, Café au Lait

#### North Sea Hake

Spinach Mash, Capers, Brown Shrimp Vin Blanc

#### Vegetarian Dish of the Day (V)

### puddings

#### Chocolate Brownie

Chocolate & Honeycomb Ice Cream, Chocolate Sauce

#### Milton Crème Brulee

Carrot Cake Devenick Cream Cheese Frosting,  
Cinnamon Ice Cream

#### Milton Cheese Plate

#### Selection of Home-churned Ices & Sorbets

## our local suppliers

### Scotch Beef Club



The Scotch Beef Club is unashamedly based on quality. Restaurants, like the Milton who are accepted as members of this exclusive club promote Scotch Beef clearly on their menus, sending out a positive message about the integrity of Scotch Beef to discerning customers.

### Cambus o' May Cheese



All of our cheeses are handcrafted using unpasteurised milk from traditional recipes. Unlike mass-produced cheese that is standard in consistency and often unexciting in taste, cheese made with raw milk boasts a wealth of interesting flavours and textures. Part of the charm of producing raw milk cheeses is the difference in flavour that comes with different seasons so expect subtle changes in the cheese as the year goes on

### Devenick Dairy



Looking out from the farm shop at Devenick Dairy gives you a real feel for the story behind where some of your magnificent food comes from. You can see the cows grazing in their pastures and free-range hens scratching the yard. The farm provides a growing list of produce including Cheeses, Yoghurts, Cream, Butter, Eggs, Lamb, Rhubarb, Tomatoes and Lettuce all of which feature on our Milton or Raemoir House Hotel menus

### Suppliers

Lobster, Salmon and Scallops - Isle of Skye Seafoods; Beef (28 days aged) and Butchery - Andrew Gordon Butchery (Aberdeen); Lamb - Inchmarlo Home Farm, McWilliams Ltd (Aberdeen) and Kiltarlity Lamb (Inverness-shire); Game - Leys Estate (Crathes), Balmoral and Braehead Foods (Ayrshire); Vegetables - Sandy Shepherd (Cammachmore); Berries - Castleton (Glamis) and Mill of Kincardine Farms; Ice Cream & Sorbets - Homechurned at the Milton and Simpsons (Buckie); Cheeses - Devenick Dairy (Aberdeen), Cambus o' May Cheeses (Ballater); Ham and Duck - Wark Farm (Alford); Pork & Sausages - Ruth's Little Farm (Dunecht); Rapeseed Oil - Ola Oils (Inverurie)

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r e s t a u r a n t



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reservations 01330 844566  
[www.themilton.co.uk](http://www.themilton.co.uk)



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