



### **Menu Tillyeve @ £19.50**

Smooth Chicken Liver Pate with seasonal leaves  
Cumberland sauce & Highland Oatcakes

or

Golden Lentil Broth

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Roast Buchan Turkey with bacon wrapped chipolata  
oatmeal stuffing and cranberry sauce

Melange of Fresh Vegetables & Potatoes

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Fresh Cream Drambuie Trifle

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Coffee & After Dinner Mints

### **Menu Tillygreig @ £22.50**

Fan of Galia Melon set on a fruit coulis  
garnished with fresh seasonal berries

or

Leek & Potato Soup

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Supreme of Grampian Chicken laced with  
a mushroom & bacon red wine jus

Melange of Fresh Vegetables & Potatoes

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Hot Apple & Cinamon Lattice  
With fresh whipped cream

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Coffee & After Dinner Mints



### **Menu Tillyfarr @ £26.75**

North Sea Prawn & Melon Platter with marie rose sauce

or

Cream of Wild Mushroom & fresh herb soup

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Baked Breast of Chicken filled with Haggis  
Coated in a wholegrain mustard & whisky sauce

Melange of Fresh Vegetables & Potatoes

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Exotic Fresh Fruit Salad soaked in Kirsch

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Coffee & After Dinner Mints

### **Menu Tillycroft @ £30.95**

Smoked Salmon Pillows stuffed with a light seafood mousse  
served with a lime citric dressing

or

Cock-a-Leekie Soup

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Roast Rib of Angus Beef  
in a sauce of wild mushrooms and port

Melange of Fresh Vegetables & Potatoes

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White Chocolate Basket filled with chantilly strawberry cream  
drizzled with milk chocolate

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Coffee & After Dinner Mints