



## ***Sample Champagne Lunch Menu***

*We pride ourselves on using the best our Scottish larder has to offer.  
By sourcing local and seasonal ingredients to create our dishes we aim to give our guests a true taste of Scotland at  
One Devonshire Gardens. Our menus are carefully crafted each week, therefore this is only a sample menu.*

*Glass of Lombard Champagne & an Amuse-bouche*

***Ham Hock Terrine***  
*Piccalilli – Focaccia Crisp*

***Smoked Mackerel & Horseradish Rilette***  
*Pickled Cucumber – Radish – Herb Oil*

***Soupe Du Jour***  
*Herb Oil*

***Roast Inverurie Pork Cutlet***  
*Mashed Potato– Tenderstem Broccoli – Piquant Sauce*

***North Sea Cod***  
*Herb Gnocchi – Asparagus – Wild Garlic Salsa Verde*

***Pearl Barley***  
*Asparagus – Green Beans – Pea – Wild Garlic – Cauliflower Puree*

***28 Day Aged Ribeye Steak (£8 supplement)***  
*Triple Cooked Chips –Pancetta Salad – Pepper Sauce*

***Sides (supplement charge)***  
*Triple Cooked Chips - £6 | Julienne Fries - £6 | Buttered Parsley & Garlic Potatoes - £6  
Tenderstem Broccoli & Almonds - £7 | Cauliflower Cheese - £7 | Baby Gem, Parmesan & Pancetta Salad - £6*

***Chocolate Brownie***  
*Honeycomb Ice Cream*

***Sticky Toffee Pudding***  
*Caramel Sauce – Vanilla Ice Cream*

***Selection of British and European Cheeses (£4 Supplement)***  
*Fig Chutney – Quince Jelly - Biscuits*

***£44.95 per person***

For special dietary requirements or allergy information, please speak with a member of our team before ordering.  
Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.  
A discretionary service charge of 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.