

***A warm welcome to Udney, we aim to offer you a
relaxing & enjoyable meal experience.***

Wednesday, Thursday and Sunday 1800 to 2000

~~~ TO START ~~~

Taste of Eat on the Green

***Pea and mint soup, cold smoked salmon, braised beef and haggis kofta,
marinated duck breast, celeriac slaw***

Soup

Pea and mint soup, parmesan choux buns and truffle oil

Duck

Marinated duck breast, apple, horseradish salad, ruby port wine

Salmon

Gin washed cold salmon, golden beetroot, dill and saffron pancakes

~~~ TO REFRESH ~~~

Refreshing Sorbet

~~~ TO FOLLOW ~~~

Beef [£5.00 Supplement]

Chargrilled sirloin of Aberdeen Angus Scotch Beef, mushroom, spinach and shallot, triple cooked chips, natural jus

Duck

Confit duck leg, pak choy and ginger, sweet potato puree, sticky red onion and chilli marmalade, roasted carrot, sherry and thyme jus

Fish

Steamed seabass fillet, ratatouille vegetable, chargrilled potatoes, kale and garlic

Eat on the Greens

Butternut squash and aubergine risotto, red onion & goat's cheese puff pastry, ratatouille, sweet potato puree

Chicken

Baked escalope of chicken, pesto, roast squash and aubergine risotto, roast tomato fondue

~~~ TO FINISH ~~~

Taste Of Eat On the Green

Chocolate torte, lemon posset, sticky toffee pudding and vanilla ice cream

Sponge

Sticky toffee pudding, vanilla ice cream

Cheesecake

Lemon & ginger cheesecake, mandarin sorbet

Chocolate

Chocolate ganache brownie, orange and passion fruit

Connoisseur's Cheese Slate

~~~ THE CHEESE SLATE ~~~

*I have selected this cheese board personally for your enjoyment.
Sourced from the well-respected Scottish Cheese Monger Iain J.
Mellis, I really do hope you enjoy them.*

Smoked Appleton

*Smoked cow cheddar has all the nuttiness and richness of flavour
of a great cheddar cheese*

Isle of Mull

A hearty, full-flavoured Scottish cheddar-style cheese, Isle of Mull has flavours that range from upfront, Silagey and boozy to rich, savoury and mellow.

Murcia Al Vino

It has a burgundy color rind from being soaked in local red wine. Rich in content, fine and creamy, fruity with an elegant flavor of goat's milk it's an absolute outstanding cheese inside and outside of Spain.

Glava Brie

Chalky centre becomes silky and it is at its best when the texture inside has become soft and luscious.

Blue Stilton

Blue Stilton known for it's characteristic strong smell and taste

Cheese board accompaniments; candied nuts, red onion chutney, grapes, quince, damson & plum chutney as well as oat cakes & crackers.

£39.00 for two courses or £45.00 for three courses;

prices inclusive of canapés & freshly baked bread.

This menu is provided as a sample only and is subject to change without notice.