



# SEAFIELD ARMS WHITEHILLS

Evening Menu – Monday – Thursday – 5:00 – 7:30

Available January & February (exc February 14<sup>th</sup>)

ADD A BOTTLE OF HOUSE WINE, RED, WHITE or ROSE £12.50

1 COURSE £12.00 2 COURSES £16.00 3 COURSES £20.00

FREE GLASS OF HOUSE WINE OR SOFT DRINK WITH ALL 2 or 3 COURSE PURCHASES

## STARTERS

Chef's Soup of the Day, Crusty Bread.

Cullen Skink, made from Jocky's of Macduff Smoked Haddock

Deep Fried Camembert Triangles, Mixed Leaf Salad

Hand Rolled Haggis & Black Pudding Bites, Mixed Leaf Salad

Seafield Arms Prawn & Melon Cocktail, Mixed Leaf Salad

## MAINS

Battered or Breaded Scottish Haddock, Hand Cut Chips, Seasonal Salad, Tartar Sauce

Jimmy Buchan's Amity Wholetail Scampi, Hand Cut Chips, Seasonal Salad, Tartar Sauce

Homemade Fish Pie, Haddock, Smoked Haddock, Prawns, Rich Cream Sauce, Mashed Potato, Market Vegetables

Crispy Chicken Breaded Goujons, Smokey Crumb, Hand Cut Chips, Seasonal Salad, Choice of Dip

Seafield Arms Cajun Chicken Burger, Hand Cut Chips, Seasonal Salad

8 Ounce Steak Burger, Blue or Cheddar Cheese, Onion Rings, Seasonal Salad

Seafield Arms Steak Pie, Potatoes or Hand Cut Chips, Market Vegetables

Seafield Arms Lasagne, Garlic Bread, Hand Cut Chips, Seasonal Salad

Seafield Arms Red Thai Curry, Chicken or Vegetable, Rice, (**add King Prawn for £3.50 supplement**)

Seafield Arms Salads, Ham, Cheese or Tuna, Boiled Potatoes or Chips, (**add Prawn Marie Rose for £3.50 supplement**)

Vegan Lentil Burger, Hand Cut Chips, Seasonal Salad

## DESSERT

Seafield Arms Sticky Toffee Pudding, Cream or Ice Cream

Upside Down Zesty Lemon Cheesecake

Salted Caramel Glass, Seasonal Berries

Chefs Dessert of the Day, ask your server for details