

GRILL ROOM
BUCHAN BRAES COASTAL HOTEL



GRILL ROOM

BUCHAN BRAES COASTAL HOTEL

OUR COMMITMENT

Is to ensure your complete satisfaction.

We take great pride in our local policy of continually improving quality standards. To ensure our guests will dine on the finest quality food our region has to offer we source the best of local produce.

Only the finest Scottish-bred beef, lamb, poultry and game is supplied to us from accredited farms in Buchan and the Grampian region.

Seasonal vegetables and fruit are sourced directly from local growers where possible and often it is grown for us specifically.

Our smoked fish is supplied by the Ugie Smokehouse one of the oldest smokehouses in Scotland
We source our white fish from local boats including the Ocean Venture, Amity II and Atlantic Challenge.
Our shellfish and lobster are from Boddam village itself.

Glendaveny jams and preserves, for breakfast and afternoon tea are made in Buchan at Willowbank Centre.

The free range eggs we use are supplied by Green Valley at Peterhead

Grill Room Awarded AA Rosette
March 25th 2009



STARTERS

Mackerel Fillets

Pink Fir Apple Potato Salad,
Sherry Vinegar, Caper Dressing

Five Pounds Ninety Five Pence

Ugie Smoked Salmon

Fennel and Cucumber Relish

Seven Pounds Ninety Five Pence

Pan Fried Squid

with Chilli, Ginger and Coconut

Boddam Crab Risotto

Six Pounds Ninety Five Pence

Goats Cheese and Fig Tart

Golden Beetroot, Pistachio Nut Salad

Five Pounds Ninety Five Pence

Smoked Chicken and Ham Hough Terrine

Kumquat Marmalade

Five Pounds Ninety Five Pence

Roast Partridge Breast

with Cranberry, Plums, Cognac Cream Sauce

Seven Pounds Ninety Fifty Pence

North Sea Bouillabaisse

Rich Shellfish and White Fish Broth

Five Pounds Ninety Fifty Pence

MAIN DISHES

Baked Rock Turbot with Mull Cheddar Crust

Skirlie Potatoes, Mussel Chowder

Fifteen Pounds Ninety Five Pence

Pan Fried Sole Fillets

Jerusalem Artichokes,
Amity Prawns, Wild Mushrooms

Eighteen Pounds Seventy Five Pence

Pumpkin and Aubergine Charlotte (v)

Creamed Salsify, Potato Rosti

Fourteen Pounds Seventy Five Pence

Seared Pork Fillet with Spiced Pork Belly

Apple and Potato Mash, Peppered Carrots.

Fourteen Pounds Seventy Five Pence

Maize Fed Chicken Breast

Roast Garlic and Thyme Jus,
Savoy Cabbage, Duck Fat Roast Potatoes

Fourteen Pounds Seventy Five Pence

Breast of Pheasant

Juniper Forcemeat, Creamed Celeriac,
Dauphinoise Potatoes, Rowanberry Jus

Fifteen Pounds Ninety Five Pence

Braised Beef Cheek

Herb Dumplings,
Roast Root Vegetables, Creamed Potatoes

Sixteen Pounds Ninety Five Pence

FROM THE GRILL

8oz Sirloin Steak

Eighteen Pounds Ninety Five Pence

8oz Fillet Steak

Twenty Two Ninety Five Pence

10oz Rib Eye Steak

Eighteen Pounds Ninety Five Pence

Lamb Cutlets

Sixteen Pounds Ninety Five Pence

Brochette of King Scallops

wrapped in pancetta

Eighteen Pounds Ninety Five Pence

Served with our homemade chips
Tomato, Mushroom, Mixed Salad
Cafe de Paris Butter

~

Sauce of your choice £2.00 extra
Black Peppercorn,
Diane,
Strathdon Blue Cheese & Horseradish

~

We serve only the Highest Quality Scottish Beef
Matured for at least 21 days

Proud Member of



DESSERT MENU

Triple Chocolate Plate

Dark Chocolate Torte,
Meringue with Coconut Chocolate Ice Cream,
White Chocolate Cheesecake
five pounds seventy-five pence

Baked Syrup Sponge

Lightly Baked Hot Syrup Sponge
with Fresh Orange and Vanilla Ice
five pounds seventy-five pence

Marshmallow Dome

Dairy Ice Cream encased in Mallow,
Caramelised Pineapple
five pounds seventy-five pence

Buchan Braes Tiramisu Trifle

Our Recipe Peach,
Orange and Mango Tiramisu
five pounds seventy-five pence

Pear Brulee

Classic Pear Brulee,
Vanilla Biscuit Fingers, Plum Compote
five pounds seventy-five pence

Scottish Cheese Board

A selection of Scottish Cheese,
Chutney, Grapes and Biscuits
seven pounds fifty pence

~ ~

*All Our Desserts are cooked and plated to order
Please be patient with us*

DESSERT WINES & PORT

26. Brown Brothers Late Harvest

Orange Muscat and Flora 2004/05. Australia
A fragrant nose, rich mouthfilling palate and a
clean fresh finish. Lusciously sweet and balancing acidity.
Half bottle: £15.75 Glass: £5.50

27. Muscat de Beaumes de Venise 2005

Domaine de Durban - Rhone - France
Rich but very elegant and stylish 'orange' Muscat.
Very long flavours and fine balance.
Half bottle: £16.50 Glass: £5.95

28. Maschio Prosecco de Valdobbiadene NV

Italy. Classy, affordable, refined with soft bubbles and
fruity flavours. Truly understated, trendy and elegant.
75cl bottle: £19.75 Glass: £3.75

30. Veuve Clicquot Yellow Label NV

Full-bodied, rich and fruity with great elegance
and delightful long finish
Bottle: £47.50 Glass: £8.50

Taylor's LBV Port

Soft, smooth and easy to drink
50ml: £2.75

Warres Vintage Port

Fine classic port from one of the very best houses
50ml: £9.25

FIXED PRICE SET MENU

2 courses: £18.95

Green Pea and Mint Soup

Pigeon Breast Salad

Duo of Melon with Raspberry Sorbet

~

Grill Calves Liver

Pan Fried Sea Bass

Dunsyre Blue and Cherry Tomato Tart

Baked Whole Sole on the Bone

SAMPLE MENU ONLY
Changes on a daily basis

WHITE WINES

1. Trulli Pinot Grigio 2006/07, Lombardia - Italy

Flowery young aroma with a hint of spice.

Dry and Crisp with good fruit.

75cl bottle: £14.75 175ml: £3.75

2. Fleur du Cap Chenin Blanc 2007/08, South Africa

Bright Yellow. Pineapple and peach aromas. Delicate spices with butterscotch and vanilla flavours on the palate.

75cl bottle: £16.75 175ml: £4.25

3. Maven Sauvignon Blanc 2007/08, Marlborough - New Zealand

Aromas of passionfruit and gooseberry abound. A vibrant, lively wine, this Sauvignon balances the freshness of melon and lime with rich, ripe tropical fruit on the palate with a lingering finish.

75cl bottle: £18.00 175ml: £4.50

4. Ropiteau L'Emage Sauvignon Blanc 2007/08

Vin de Pays de Côtes de Gascogne - France

Delicious gooseberry notes and a crisp, dry finish.

75cl bottle: £14.50

5. Wolf Blass Eaglehawk Chardonnay 2006/07, Australia

Peach and fig aromas with rich, fruit flavours and oak nuances - crisp, refreshingly dry.

75cl bottle: £15.50

6. Mirassou Chardonnay 2005/06, Central Coast - California

Delicately structured with balanced, crisp tropical fruit flavours and subtle vanilla notes.

75cl bottle: £19.00

7. Gewurztraminer 2004/05, Dopff & Irion - Alsace - France

Light, soft, exotic fruit salad nose.

Beautifully perfumed style with broad, spicy flavours.

75cl bottle: £21.00

8. Chablis Ropiteau 2006/07, Burgundy - France

Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.

75cl bottle: £23.50

9. Pouilly Fume 'Les Cris' 2004/05

Domaine Alain Cailbourdin - Loire - France

The top Cuvée from this small Domaine. Pure, distinctive, Sauvignon bouquet with a palate which is richly defined and mouthfilling.

75cl bottle: £25.00

10. Riesling Grand Cru 'Schoenenbourg' 2003

Dopff & Irion - Alsace - France

With impressive structure, this Riesling is hugely expressive with a wealth of mineral tinged fruit. Beautifully balanced.

75cl bottle: £34.50

11. Chablis Grand Cru 'Les Clos' 2002

Domaine Jean Durup - Burgundy - France

Power and elegance are the passwords for this Chablis.

Huge firm Chardonnay fruit with great structure and staying power

75cl bottle: £57.50

ROSÉ WINES

24. Pinot Grigio Blush 2006/07, Sartori - Italy

Elegant and crisp, with a clean summer fruit flavours and just a hint of sweetness.

75cl bottle: £14.75 175ml: £3.75

25. Baron Gassier Rosé 2006/07, Côtes de Provence - France

The classic French Provençal rosé.

Succulent raspberry and redcurrant and some hints of redcurrant.

75cl bottle: £16.50

SPARKLING WINES

28. Maschio Prosecco de Valdobbiadene NV, Italy

Classy, affordable, refined with soft bubbles and fruity flavours.

Truly understated, trendy and elegant.

75cl bottle: £19.75 125ml: £3.45

29. Cava Pere Ventura Brut Imperial NV, Spain

Fresh, Clean and fruity with great bubbles and refreshing acidity

75cl bottle: £17.95

RED WINES

12. Ropiteau L'Emage Merlot 2005/06

Vin de Pays d'Oc – France
Subtle, spicy character with lots of plummy fruit.
75cl bottle: \$14.50 175ml: \$3.75

13. Fleur du Cap Pinotage 2004/05, South Africa

Intense ruby plum. Slightly sweet raspberry and mulberry with subtle wood spice. Ripe plum and raspberry on the palate.
75cl bottle: \$16.75 175ml: \$4.25

14. Marqués de Cáceres Crianza 2004/05, Rioja Alta - Spain

Bright ruby red colours. Lively bouquets with notes of red fruit seasoned by slightly spiced sweet vanilla derived from ageing in choice oak barrels. Fresh and fleshy in the mouth with a delicious balance between full fruit and smooth tannins.
75cl bottle: \$18.75 175ml: \$4.75

15. Wolf Blass Eaglehawk Shiraz Merlot Cabernet 2005/06, Australia

Intense berry fruit character and appealing oak tones with a mellow, lingering finish.
75cl bottle: \$15.50

16. Côtes du Rhône - 'Heritage des Caves de Pape' 2005/06

Ogier - Rhone - France
Spicy Summer fruit combining with a super smooth palate that would like to be considered alongside a Châteauneuf
75cl bottle: \$16.75

17. Côte de Brouilly 'Cuvée de Ambassades' 2006/07

Domaine Pavillon de Chavannes - Beaujolais - France
This wine is served in every French Embassy throughout the world. Wonderful, rich, dense fruit with beautiful elegance and long flavours
75cl bottle: \$19.75

18. Annie's Lane Shiraz 2003/04, Clare Valley - Australia

Great spicy and chocolatey nose with a rich, concentrated, blackberry flavour and lingering finish.
75cl bottle: \$21.00

19. Maven Pinot Noir 2006/07, Marlborough - New Zealand

Deep ruby in colour, this Pinot Noir balances rich and savoury forest floor aromas with a ripe, dark fruits flavours to achieve stunning complexity and length
75cl bottle: \$23.00

20. Chateau La Bonnelle, Grand Cru 2001/02, St. Emilion - France

Meticulously hand crafted from aged vines resulting is a beautifully balanced, vibrant wine.
75cl bottle: \$28.50

21. Barolo 'Gigi Rosso' 2002/03, Piemonte - Italy

Deep in colour with blackcurrant and red berries on the nose and palate. Realpower and concentration yet great character and elegance.
75cl bottle: \$33.75

22. Marqués de Cáceres Gran Reserva 2000/01, Rioja - Spain

An intense bouquet combining notes of blackberries, sweet almonds, vanillaspice and coconut. Rich, full and fleshy in the mouth with delicious, well-integrated tannins
75cl bottle: \$34.50

23. Nuits St. Georges Jaffelin 2005/06, Burgundy France

Rich and long lasting in the mouth. Red fruits, spice and cinnamon with a hint of liquorice
75cl bottle: \$48.50

CHAMPAGNE

30. Veuve Clicquot Yellow Label NV

Full-bodied, rich and fruity with great elegance and delightful long finish
75cl bottle: \$47.50 125ml: 8.50

31. Duc de Roucher Brut NV

Lively white blossom aromas with harmonious fruit and soft acidity
75cl bottle: \$32.00

32. Moet et Chandon Brut Imperial NV

Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse.
75cl bottle: \$40.00

33. Veuve Clicquot Rosé NV

Soft Delicate colouring, positive fruit a real mouthful of quality summer at its best.
75cl bottle: \$58.50

34. Dom Perignon 1999/00

The flagship wine from Houe of Moet et Chandon. Rich, full flavoured, with great elegance and style.
75cl bottle: \$125.00