

william dyce
brasserie
& **ABERDEEN**COLLEGE Hospitality Services



Menu



ABERDEENCOLLEGE®



Dinner Menu

Starters

Seared Scallops

served with a coral & prawn sauce

Scotch Broth

served with warm bread rolls

Haggis Croquettes

coated in oatmeal with warm red onion marmalade

Main Courses

Grilled supreme of Salmon

placed on a bed of creamed leeks

Breast of Chicken Chasseur

Sautéed chicken breast accompanied with a white wine, tomato & mushroom sauce

Courgette potato cake

Courgette potato cake with a rich tomato sauce

Main courses served with a selection of fresh vegetables and potatoes

Desserts

Raspberry Bavaois

served with shortbread

Gateau Paris Brest

Choux pastry gateau filled with praline cream and dusted with icing sugar

Warm Apple Crumble

with sauce Anglaise

Tea/Coffee

£15.00 for 3 courses including coffee
(inclusive of VAT at the rate of 20%)

All prices are inclusive of VAT at the standard rate of 20%.
Due to student training, separate bills are not being issued.

On occasion, our menu contains nuts or nut based products.
Should you have an allergy, please advise your waiter.

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