

# foyer by night



## dairy free menu

### starters

melon, avocado + crayfish tails macerated in chilli, coriander + mint with mixed leaf salad	6.95
(v) salad of rocket leaves, caramelised pear, candied pecans, balsamic + fig vinaigrette	6.75
thinly sliced vintage smoked salmon with shallot purée, caper + tomato dressing	7.50
(v) fresh daily made market soup of the day with bread rolls	4.25

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### mains

pan roasted north sea cod fillet with grilled courgettes, aubergine caviar, tomato + saffron vinaigrette	17.00
roasted chump of Buchan lamb with sautéed jerusalem artichokes, niscoise vegetables + merlot jus	17.50
pan fried calves liver with savoyard potatoes, glazed shallots, smoked bacon + thyme Jus	16.95
roasted breast of guinea fowl with leek + onion purée, roast root vegetable + red wine sauce	17.50
roasted Dess Estate venison on braised red cabbage with hotchpotch potatoes + rich cassis jus	18.50
(v) baked pepper filled with spiced vegetable cous cous, aubergine caviar + dressed rocket leaves	14.95

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### desserts

(v) fresh fruit salad	5.25
(v) selection of sorbets	5.25

no genetically modified products are knowingly sold, some meals may contain nuts (v) = vegetarian option price list available for art exhibitions

Foyer Restaurant + Gallery is a social enterprise generating income to support Aberdeen Foyer in tackling youth homelessness and unemployment in the wider community in the North East. For more info go to [www.aberdeenfoyer.com](http://www.aberdeenfoyer.com)

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