

foyer by night



gluten free menu

starters

presse of foie gras, confit chicken + smoked duck wrapped in cured ham with celeriac remoulade, golden raisin + port dressing	6.95
melon, avocado + crayfish tails macerated in chilli, coriander + mint with mixed leaf salad	6.95
(v) salad of rocket leaves, caramelised pear, devenick blue cheese + candied pecans, balsamic + fig vinaigrette	6.75
thinly sliced vintage smoked salmon with shallot purée, lemon + dill crème fraiche, caper + tomato dressing	7.50
(v) fresh daily made market soup of the day, gluten free bread	4.25

mains

pan roasted north sea cod fillet with grilled courgettes, 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 vegetables, madeira cafe au lait	17.50
roasted Dess Estate venison on braised red cabbage with honey glazed carrots + a rich cassis jus	18.50
(v) baked pepper filled with spiced vegetable ragout, aubergine caviar + dressed rocket leaves	14.95

desserts

(v) iced nougat parfait, vanilla crème chantilly + crystallised basil leaves	6.50
(v) cassonade of pistachios, white chocolate cream + orange segments	6.50
selection of fine local scottish cheeses, celery, grapes , foyer's homemade chutney	7.45
individual cheeses	2.75

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

menu sponsored by: Grampian Housing Association
www.grampianhousing.co.uk
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