

Welcome to Betty's

We are the 'diner with a difference' offering a friendly and relaxed place to eat and enjoy some great, tasty food at any time of the day or evening with your friends, family or colleagues.

We pride ourselves in sourcing and supplying the finest Scottish seasonally grown produce and are committed to supporting local farmers and producers whenever possible. All our food is cooked fresh to order and our desserts are made in house.

We hope you enjoy your meal today and look forward to seeing you again soon!



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 Design By
**Aaron
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Betty's Festive Menu

TWO COURSES FOR 18.00 *or* THREE COURSES FOR 22.00

TO START

SCOTCH BROTH

Served with freshly baked homemade bread and butter

CHICKEN, APRICOT AND PANCETTA TERRINE ^{GF/A}

Served with salad, oatcakes and chutney

TRIO OF SALMON ^{GF}

Served with fresh garden salad and lemon dressing

GOAT'S CHEESE, WALNUT AND CRANBERRY TART ^{V | GF}

MAINS

ROAST TURKEY ^{GF/A}

Served with skirlie, chipolata, roast potatoes, seasonal vegetables and gravy

ROAST RIB OF SIRLOIN ^{GF/A}

Served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

PAN SEARED SEABASS ^{GF}

Served with a light lemon cream sauce, winter greens and crushed potato

TOMATO, BASIL AND MOZZARELLA RISOTTO ^V

DESSERTS

TRADITIONAL CHRISTMAS TRIFLE

Layers of fruit, custard, jelly and madeira soaked sponge

STICKY TOFFEE PUDDING ^{GF/A}

Served with warm toffee sauce and cream *or* ice cream

MANGO PANNA COTTA ^{GF/A}

With orange tuile and fruit coulis

SELECTION OF SCOTTISH CHEESES

With oatcakes, grapes, celery and fruit chutney

TO FINISH

TEA *or* COFFEE AND MINCEMEAT PIES

Vegan options are available upon request
Vegan?



Please make your server aware of any allergens, intolerances or dietary requirements

V - Vegetarian
GF - Gluten Free
/A - Option Available