

# Taboo

Welcome to Taboo Restaurant at the Corriearth Hotel. With a reputation for providing delicious dishes, our head chef Mark Third and his team source only the freshest of ingredients to compile their menu.

I sincerely hope that you enjoy your meal with us and look forward to welcoming you back at some point soon. If there is anything at all my team or myself can do to make your experience that little bit more special, please do not hesitate to let us know.

Scott Murray  
Proprietor

## A GOOD START...

<b>Freshly made soup of the day</b>	<b>£2.95</b>
Served with crusty home made	
<b>Crab &amp; Coriander cakes</b>	<b>£5.75</b>
Succulent crab meat, seasoned with coriander and bound in potato & breadcrumb. Served with a rocket salad and home made ketchup	
<b>Cullen skint risotto</b>	<b>£5.50</b>
Local smoked haddock served through a creamy garlic risotto	
<b>Warm Bacon &amp; Black Pudding Salad</b>	<b>£5.25</b>
Topped with a poached egg & glazed with a balsamic reduction	
<b>Mushroom Crostini</b>	<b>£4.75</b>
Button mushrooms, sautéed in white wine vinegar, served on a ciabatta bread with rocket, onion, garlic & a sprinkling of fresh parmesan	
<b>Lambs Liver Parfait</b>	<b>£4.95</b>
Served with minted potatoes and a rocket salad	
<b>Chicken Tempura</b>	<b>£5.95</b>
Delicious British chicken breast, fried in our own tempura batter, served with salad garnish and sticky sweet chilli sauce	

## TRADITIONAL DISHES...

<b>Milanese Veal</b>	<b>£13.95</b>
Veal fillet, bread crumbed Milanese style, served with a cherry tomato and basil tagliatelle.	
<b>Poached Fillet of Salmon</b>	<b>£10.95</b>
with a warm new potato, rocket & red char salad. Topped with a lemon & dill butter	
<b>Sausage &amp; Mash</b>	<b>£8.95</b>
Aberdeenshire succulent pork & leek sausages, on a clapshot mash, smothered in a red wine & red onion jus	
<b>Surf &amp; Turf</b>	<b>£18.95</b>
Layered beef and tuna steak, drizzled with a prawn and creamy garlic sauce	
<b>Rustic Burger</b>	<b>£9.95</b>
8oz of homemade Angus beef burger, served on a ciabatta bread with house relish, home made onion rings and hand cut chips with home-made ketchup	
<b>10oz Sirloin</b>	<b>£19.95</b>
Served simply with garlic butter, hand cut chips, and a rocket & pesto dressing	
<b>Char-Grilled Tuna Steak</b>	<b>£10.95</b>
rested on a classic Catalan salad of mixed leaves, rocket, red onion and cherry tomato, drizzled with olive oil.	

<b>Caledonian Chicken Roulade</b>	<b>£12.50</b>
Local haggis wrapped in succulent chicken breast. Served with a whisky sauce, fondant potato & vegetables.	
<b>Poppadom Basket</b>	<b>£7.95</b>
On a bed of sweet potato mash, filled with a julienne of seasonal vegetables	
<b>Trio of Mushroom Stroganoff</b>	<b>£8.95</b>
Fresh button, shitake & oyster mushrooms in a delicious stroganoff served with boiled rice and a fresh carrot & coriander puree	

## PASTA...

<b>Penne Arrabiata</b>	<b>£7.95</b>
Penne pasta tubes prepared in our own-recipe tomato and basil sauce, seasoned with a little fresh chilli	
<b>Chianti-Baked Meatballs</b>	<b>£9.95</b>
Hand rolled meatballs made to a recipe of no fewer than 12 ingredients, using 100% beef. Gently fried and slowly baked in Chianti wine and roasted vegetables. Served with tagliatelle pasta	
<b>Smoked Haddock Pappardelle</b>	<b>£8.95</b>
Flakes of smoked Atlantic haddock, in a rich cream and saffron sauce entwined with thick Pappardelle pasta	
<b>Wild Mushroom Tagliatelle</b>	<b>£8.95</b>
Shitake, Oyster & button mushrooms bound in a creamy garlic and white wine sauce, served with tagliatelle	
<b>Spicy Marinated Chicken</b>	<b>£11.95</b>
Succulent breast of chicken, marinated for 48 hours in a blend of spices. Pan seared and served with minted linguine.	

## Taste The Exotic...

<b>Rib – Eye of Bison</b>	<b>£21.95</b>
Seasoned, and then cooked to your liking. Served with potato fondant, vegetables and carrot & coriander puree	
<b>Kangaroo Steak</b>	<b>£13.95</b>
Served with sliced potatoes & spring onion salad and a orange sauce	
<b>Cajun Crocodile</b>	<b>£19.95</b>
Succulent fillet of crocodile, marinated in Cajun spices, and served with a red bean and rice salad	
<b>Ostrich Steak</b>	<b>£19.95</b>
with a sweet potato rosti and seasonal vegetables and a creamy white wine sauce	

## DESSERTS ...

<b>Almond &amp; Stem Ginger Cheesecake</b>	<b>£5.95</b>
With mixed berry compote	
<b>Individual Summer Fruits Pavlova</b>	<b>£5.95</b>
With selection of coulis and fresh whipped cream	
<b>Taboo Chocolate Fondant</b>	<b>£5.95</b>
With homemade ice cream Please note this dish takes 20 minutes to prepare – but it's definitely worth the wait!	
<b>Baileys Crème Brulee</b>	<b>£5.25</b>
With hand made shortbread & mixed coulis	
<b>Trio of Homemade Ice Cream</b>	<b>£4.95</b>

Why not finish off your evening with a cup of our delicious fresh coffee? Or you could be really **taboo** and treat yourself to an indulgent liqueur coffee. Please ask your server for a full menu.