



Our History

Peterhead and fishing has gone hand in hand for century's. As the most easterly town in Scotland, at the mouth of the River Ugie the town has undergone huge transformations both structurally and culturally to cope with the demands of modern fishing fleets.

Peterhead, originally called 'Petergie' was granted royal Burgh status in 1587 and the first harbour began shortly thereafter in 1593. From the early days when the locals would fish off the small harbour, mainly catering for local's consumption, the town developed an interest in whaling. Whale fishing began in 1788 with the town taking a prominent role in the industry, establishing itself as Britain's leading whale port. In 1857 Peterhead had 31 vessels out of a British fishing fleet of less than sixty.

Herring fishing developed during the early 19th century, with a huge upsurge in the late 1830's. The herring fishing provided work for curers, gutters and packers. Today, despite the various problems within the industry the town is still Europe's leading white fish port.

Hors D'oeuvres

An Avocado, Crab and Mango Salsa Salad
£6.25

Trio of Salmon with Wasabi Beetroot
(a salad of hot and cold smoked and home cured salmon)
£6.95

Smoked Haddock Risotto with Poached Egg and Glazed Mornay Sauce
£5.75

Pressed Terrine of Rabbit, Goose Liver and Ham Hough with Gooseberry Chutney
£5.75

A Warm Salad of Wild Duck with Roast Figs and Watercress
£6.75

Baked Goats Cheese with Vine Tomatoes and Basil Dressing
£5.25

The Palace
BRASSERIE

Intermediates & Fish Courses

Amity Prawn Bisque with Pernod Cream
£3.75

Consommé Julienne
(a clear chicken soup garnished with fine cut vegetables)
£3.75

Fresh Mussels Cooked in Coconut Milk with Onions, Garlic and Chilli
£3.75

Pan Seared West Coast Scallops with Petit Pois Etuvee and Smoked Bacon
£7.95

King Prawns with Spring Onion Butter
£7.25

A Choice from our Selection of Refreshing Sorbet
£2.50

The Palace
BRASSERIE

Entrees

*Grilled Whole Lemon Sole with
Café De Paris Butter*
£19.00

*Pan Seared Fillets of Sea Bream with
Warm Pink Fir Apple Potato Salad
and Balsamic Reduction*
£17.50

*Fillet of Monkfish with a Vermouth and
Wild Mushroom Fennel Cream Sauce
and Saffron Rice*
£17.95

*A Plate of Silver Darlings
(herring cooked three ways with soft roes)*
£14.50

*Breaded Supreme of Chicken filled with
Applewood Cheddar and served on a
Drambuie Cream Sauce*
£14.50

*Roast Barbary Duck Breast with a
Barbecue Plum Sauce*
£15.95

Pork Fillet with Black Pudding and Cider Apples
£14.50

*Collops of Beef Fillet Steak
(topped half with chasseur sauce and
half with pickled walnut sauce)*
£18.95

Please ask Service Staff for Vegetarian Options

(All Main Courses are Served with Chefs Choice of Vegetables and Potatoes where Appropriate)

2 Share

Paella - Classic Spanish dish of Seafood, Chicken and Saffron Rice □ □ □ £42.00

North Sea Bouillabaisse - The best of Peterhead seafood cooked in a fragrant broth □ £42.00

Garlic Scented Roast Best End of Lamb With Fine Herb Crust and Rosemary Jus £38.00

Shellfish and Grills

*Lobster from Boddam
Simply Grilled , Classic Thermidor or
Baked with Café de Paris Butter
£21.00 per 500g*

*Amity Prawns
Simply Grilled, Shallot, Fine Herb and Vermouth
or Peeled and Cooked Meunière
£19.00 per 500g*

Steaks

*Served with Grilled Tomatoes, Mushrooms
and French Fried Onions*

10oz Rib Eye Steak £19.00

10oz Sirloin Steak £21.00

8oz Fillet Steak £22.00

*Choice of Sauce to accompany your Steak -
Black Peppercorn, Chasseur, Diane or
Stilton and Horseradish
£2.50*

*All Main Courses are Served with Chefs Choice of
Vegetables and Potatoes where Appropriate*

Seafood Platter

*Chefs Selection of the
Best Seafood of the Day*

£- Market Price

Side Orders

French Fries

Creamed Potatoes

Sauté Potatoes

French Fried Onions

Panache of Root Vegetables

Mixed Salad

Green Salad

Mushrooms Café de Paris

All £2.50



Desserts

Hot Chocolate Fondant with an Amaretto Coffee Sauce and Vanilla Bean Ice Cream
£5.50

Pumpkin Cheesecake with Seville Orange Ice Cream
£5.50

Warm Apple and Almond Tart with Rosemary Cream
£5.50

Honey Poached Pear with Pomegranate Panna Cotta and Irn Bru Ice Cream
£5.50

Rhubarb and Gooseberry Crumble with Cranachan Parfait
£5.50

A Selection of Buckie Ice cream and Sorbet
£4.50

A Selection of Cheese and Biscuits
£7.50