

# **Ballathie House Hotel**

## **Dinner Menu**

### **Starters**

**Roast Quail and Foie Gras Ballotine**  
With Forestiere Potatoes and Soy Jus

**Beetroot Cured Orkney Salmon**  
With Vanilla Crème Fraiche, Orange Jelly and Caviar

**Sautéed Pittenweem Langoustines and Pancetta**  
With Garlic Butter and Green Pea Veloute

**Pressed Ham Hock and Rabbit Terrine**  
With Apple Puree and Walnut Salad

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**Mushroom and Madeira Soup**

**Or**

**Passion Fruit Water Ice**

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## **Main Courses**

### **Char Grilled Sirloin of Scotch Beef**

With Fried Rooster Potatoes, Estate Chanterelles,  
Pearl Onions and Garlic Butter

### **Grilled Halibut Fillet**

With a Herb Crust, Mussel, Parma Ham and Saffron Chowder

### **Roast Loin of Highland Venison**

With Braised Puy Lentils, Savoy Cabbage, Glazed Beetroot,  
Macerated Apricots and Hazelnut Jus

### **Roast St Brides Chicken Wrapped in Smoked Bacon**

With Pearl Barley, Chestnuts, Baby Navet and Squash Puree

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## **Vegetarian Dishes Available**

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**Any 3 Courses including Tea/Coffee £43.50 per person**

**4 Courses including Tea/Coffee £48.00 per person**

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## **SWEET MENU**

### **Coconut Panna Cotta**

With Pineapple Ravioli and Lime & Coconut Granite

### **Chilled Lemon Tart**

With Mascarpone Cream and Mixed Berries

### **Chilled Banana Mousse**

With a Chocolate and Hazelnut Ganache and Baileys Ice Cream

### **Baked Apple Tart Tatin**

With Clotted Cream Ice Cream

### **Selection of Farmhouse Cheeses**

Served with Oatcakes, Celery and Grapes