

## | CHRISTMAS DAY LUNCH

### Champagne and Canapés

#### Seared King Scallops

Cauliflower Puree, Chicken Wings, Curried Oil,  
Stornoway Black Pudding

#### Gartmorn Duck a l'Orange

Croquette of Leg, Parfait, Smoked Breast,  
Kumquat Relish

#### Parmesan Cremeux Cheesecake

Piccalilli Vegetables, Oatie Crumble,  
Roasted Shallot Jam

#### Perthshire Gin and Tonic Sorbet

Cucumber Espuma, Candied Lemon

#### Spiced Parsnip Cappuccino

Apple Foam, Venison Chorizo Turnover

#### Kallin Crab

Tomato and Red Pepper Mousse, Beetroot Chutney,  
Cheese Straw

#### Traditional Breast and Leg of Turkey

Sage and Chestnut Stuffing, Chipolatas,  
Accompaniments

#### Fillet of Scotch Beef

Smoked Shin Ravioli, Salt Baked Celeriac,  
Parmentier Potatoes, Red Wine Jus

### Sole Veronique

Poached Langoustine, Ratté Potatoes, Tenderstem,  
Cauliflower Puree, Wilted Spinach

#### Lentil and Spiced Bean Wellington

Celeriac Fondant, Glazed Sprouts, Chestnut Puree,  
Artichoke Foam

#### Warm Christmas Pudding

Brandy Butter, Vanilla Custard

#### Valrhona Chocolate Delice

Vanilla Doughnut, Cherry Sorbet, Glazed Satsuma,  
Ginger Meringue

#### Selection of Farmhouse Cheeses

Grapes, Celery, Walnut and Raisin Bread

#### Coffee, Chocolates and Mince Pies

**£100.00 per person**

**\*\*Food allergies and intolerances**  
Please speak to our staff about the ingredients in  
your meal, when placing your order.  
Dishes subject to change

## | BOXING DAY LUNCH

### Soup

Salt Baked Celeriac Veloute, Truffle Sabayon

### Salmon

Inverawe Smoked Salmon Eggs Royale,  
Avruga Caviar, Hollandaise Espuma

### Ham hock

Ham Hock Terrine, Piccalilli Vegetables,  
Parsley Sponge, Mango Relish, Pork Puffs

### Melon

Thinly Sliced Galia Melon, Mulled Wine Syrup,  
Pear Sorbet, Gingerbread Croutes

### Cod Cheek

Breaded Cod Cheek, Triple Cooked Chips, Pea Puree,  
Pickled Onion, Tomato Fondue, Brown Shrimp Butter

### Liver

Pan Fried Calves Liver, Onion Tart Tatin,  
Chive Mash, Crisp Pancetta, Apricot Granola

### Risotto

Pumpkin and Cep Risotto, Sage Fritters,  
Shaved Parmesan, Vegetable Crisps

### Beef

Speyside shin of Beef, Spinach Forestiere,  
Onion Puree, Blue Cheese Straw, Red Wine Jus

### Pudding

Christmas Pudding, Brandy Butter, Vanilla Custard

### Cheesecake

Stem Ginger Cheesecake, Orange Cream,  
Glazed Satsuma, Pistachio Sponge

### Pecan

Salted Caramel Pecan Tartlet, Banana Jam,  
Candied Pecans, Rum and Raisin Ice Cream

### Cheese

Selection Of Scottish Farmhouse Cheese,  
Oatcakes, Quince Jelly

### Coffee and Chocolates

**3 Courses and Coffee £35.00 per person**



Ballathie House Hotel, Kinclaven, Stanley, Perthshire, PH1 4QN

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# Christmas time at...



**Ballathie** | COUNTRY HOUSE  
HOTEL & ESTATE

*“There are few hours in life  
more agreeable than the  
hour dedicated to the ceremony  
known as Afternoon Tea”*

(HENRY JAMES)

## FESTIVE AFTERNOON TEA

A glass of Moët et Chandon Champagne on arrival

A Selection of Finger Sandwiches  
Cranberry and Raspberry Cheese served with Pear Chutney and Oatcakes  
Mini Venison Burger served with Celeriac Remoulade  
Fruit and Festive Spiced Scones served with Homemade Preserves and Chantilly Cream  
Hummingbird Muffin, Cream Cheese Icing  
Opera Gateau  
Gin and Rhubarb Marshmallow  
Macarons  
Brandy Mince Pies

Selection of Specialist ‘PMD’ Loose leaf Tea

£26.50 per person

Gather friends, family  
or colleagues and savour this  
years festivities at Ballathie.

Ballathie is renowned for the quality of the food, wines  
and hospitality. Relax and enjoy the Country House ambience  
and the roaring log fires in the most stunning of locations.

*Join us for an informal lunch, sumptuous dinner or treat the  
family to Christmas day or Boxing day Lunch.*



Festive lunch available  
from 12th December.  
Wednesday to Sunday

**£27.50 per person for 3 courses.  
Coffee and Mince Pies £3.50 per person**

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your meal, when placing your order.  
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## FESTIVE DINNER MENU

### Amuse Bouche

#### **Salmon**

Ballotine of Hebridean Salmon, Oyster Panna Cotta,  
Cucumber Relish, Herb Gel, Crisp Bread

#### **Partridge**

Breast of Partridge, Pear Fondant,  
Blue Murder Cheese, Celeriac Custard

#### **Venison**

Venison Carpaccio, Juniper Mayonnaise,  
Baby Beetroot, Toasted Panatone Croutons

#### **Goats cheese**

St Maure Goats Cheese, Heritage Tomato,  
Honeycomb, Beetroot Tuille, Sherry Wine Gel

#### **Cod**

Roast Fillet of Cod, Saffron Potatoes, Cassoulet Puree,  
Bacon Jam, Crispy Mussels, Gremolata

#### **Duck**

Breast of Gressingham Duck, Rilette of Leg,  
Sesame Tuille, Red Cabbage Puree,  
Heritage Carrots, Spiced Jus

#### **Lamb**

Roast Rump of Perthshire Lamb, Fondant Potato,  
Courgette Tagliatelle, Goats Cheese Bon Bon,  
Thyme Scented Jus

#### **Risotto**

Wild Mushroom and Butternut Squash Risotto,  
Parmesan Shavings, Vegetable Crisps, Truffle Essence

### Mains From The Grill

*All Grills Served with Classic Garni  
and Sauce Béarnaise*

#### **Beef**

28 Days Aged Sirloin of Scotch Beef, Cafe de Paris Butter  
(£7.00 Supplement)

#### **Lamb**

3 Bone Racks of Perthshire Lamb, Mint and  
Parsley Salsa, Aubergine Puree

#### **Salmon**

Chargrilled Hebridean Salmon, Pak Choi,  
Lemon and Dill Butter

### Pre Dessert

#### **Cheesecake**

Stem Ginger Cheesecake, Orange Cream,  
Glazed Satsuma, Pistachio Sponge

#### **Rice Pudding**

Bruleed Madagascan Vanilla Rice Pudding,  
Whiskey Bramble Compote, Sable Biscuit

#### **Fondant**

Hot Chocolate Fondant, Christmas Pudding Ice Cream,  
Cherry Gel

#### **Cheese**

Selection of Farmhouse Cheeses, Oatcakes,  
Walnut and Apricot Bread

### Coffee & Petit Fours

**5 courses and Coffee £55.00 Per person**