

Ballathie | COUNTRY HOUSE HOTEL & ESTATE

SAMPLE SUNDAY LUNCH MENU

TO START

Parsnip and Honey Veloutè

Parsnip Crisps

Mackerel

Seared Fillet of Mackerel, Forced Rhubarb, Radish Salad, Cucumber Relish, Avruga Caviar

Parfait

Chicken Liver Parfait, Pistachio Crumb, Kumquat Relish, Petit Leaf Salad

Beetroot

Salad of Heritage Beetroot, St Maure Goats Cheese Panna Cotta, Honeycomb, Sherry Wine Gel

TO FOLLOW

Scotch Beef

Roast Sirloin of Beef, Roast Potato, Glazed Root Vegetables, Yorkshire Pudding, Peppercorn Sauce

Seabass

Pan Fried Sea Bass, Ratatouille Of Vegetables, Kallin Crab, Rigatoni, Tomato Chorizo Broth

Risotto

Wild Mushroom and Truffle Risotto, Parmesan, Confit Tomatoes, Vegetable Crisps

Lamb

Roast Rump of Lamb, Goats Cheese Bon Bon, Parmentier Potatoes, Purple Sprouting Broccoli, wine jus

TO FINISH

Pavlova

Ballathie Crispy Pavlova, Chantilly Cream, Seasonal Fruits

Lemon

Lemon Drizzle Cake, White Chocolate Mousse, Poached Rhubarb, Pistachio Curd

Pudding

Ballathie Sticky Toffe Pudding, Caramel Sauce, Vanilla Ice Cream

Cheese

Selection Of Farmhouse Cheeses, Walnut and Raisin Bread

£27.50 per person

Tea | Coffee and Petit Fours £3.50 per person

Head Chef: Scott Scorer