

CHRISTMAS DAY LUNCH

Champagne and Canapés



Seared King Scallop

Artichoke Purée, Green Apple and Winter Truffle, Toasted Hazelnuts, Bacon Jam

Terrine of Confit Guinea Fowl

Stornoway Black Pudding Heritage Potato, Piccalilli Vegetables, Sourdough

Salad of Heritage Beetroot

Black Pepper and Parmesan Panna Cotta, Soused Tomato, Sherry Wine Gel, Honeycomb



White Peach Sorbet

Champagne Foam

Wild Mushroom Velouté

Artichoke Sabayon, Duck Pastilla

Kallin Crab

Pickled Kohlrabi, Pistachio, Apple Salad, Rice Cracker



Traditional Breast and Leg of Turkey

Sage and Chestnut Stuffing, Chipolatas, Accompaniments

Fillet of Scotch Beef

Wild Mushroom and Blue Cheese Crust, Braised Rib, Roast Parsnip, Dauphinoise Potatoes

Whole Sole Meuniere on the bone

Brown Shrimp Beurre Noisette, Poached Langoustine, Heritage Potatoes, Baby Vegetables

Blue Murder, Roast Chestnut and Leek Crumble

Truffled Polenta Pont Neuf, Parsnip Pakora



Warm Christmas Pudding

Brandy Butter, Vanilla Custard

Valrhona Chocolate Torte

Cappuccino Ice Cream, Amaretti Biscuit Crumb, Toffee Popcorn

Selection of Farmhouse Cheeses

Grapes, Celery, Walnut and Raisin Bread



Coffee, Chocolates and Mince Pies



£100.00 per person

BOXING DAY LUNCH

Velouté

Roast Onion and Thyme Velouté, Sautéed Wild Mushrooms, Cep Foam

Salmon

Inverawe Smoked Salmon, Eggs Royale, Avruga Caviar, Hollandaise Espuma

Chicken

Chicken and Leek Terrine, Prune Gel, Pickled Onions, Petit Leaf Salad, Sourdough

Tomato

Heirloom Tomato Salad, Burrata Mozzarella, Compressed Watermelon, Grelot Onions, Strawberry Balsamic Sorbet



Beef

Slow Braised Feather Blade of Scotch Beef, Spinach Forestiere, Truffle Mash, Roast Carrot, Bourguignon Sauce

Seabass

Pan Seared Fillet of Seabass, Herb Gnocchi, Confit Onions, Clams, Sweetcorn Purée, Chorizo

Liver

Seared Calves' Liver, Champ Mash, Onion Tart Tatin, Curried Granola, Onion Purée, Pancetta Crisp

Risotto

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



Pudding

Warm Christmas Pudding, Brandy Butter, Vanilla Custard

Pistachio

Pistachio Polenta Cake, Poached Pear, Clementine Ginger Mousse, Pistachio Curd

Chocolate

Dark Chocolate Delice, Vanilla Doughnut, Milk Ice Cream, Toasted Pecans, White Chocolate Crumb

Cheese

Cheese Selection of Farmhouse Cheeses, Oatcakes, Walnut and Apricot Bread



Coffee and Chocolates



3 Courses & Coffee
£37.50 per person

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

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*Christmas
time at.....*

Ballathie | COUNTRY HOUSE
HOTEL & ESTATE



It's beginning to look a lot like Christmas.....

FESTIVE AFTERNOON TEA

A Glass of Fizz
on Arrival



A Selection of Finger Sandwiches

Cranberry and Raspberry Cheese served with Pear Chutney and Oatcakes
Mini Venison Burger served with Celeriac Remoulade

Festive Spiced Fruit Scones

served with

Homemade Preserves and Chantilly Cream
Cinnamon and Apple Muffin
Gâteau Opéra
Gin and Rhubarb Marshmallow
Macarons
Brandy Mince Pies



Selection of Specialist 'PMD' Loose leaf Tea



£28.50 per person

* Afternoon Tea must be booked more than 24 hours in advance

Gather friends, family or colleagues and join us in this year's festivities at Ballathie

Ballathie is renowned for delicious food, fine wines and warm hospitality. Relax and enjoy the country house ambience, roaring log fires, in the most stunning of locations.
Join us for an informal lunch, delicious afternoon tea or sumptuous dinner. Or why not treat the family to Christmas Day or Boxing Day Lunch.

SPECIAL FESTIVE LUNCH

Available from Wednesday 4th December

£29.95 per person for 3 courses including Coffee and Mince Pies



Please note lunches are not available on Monday's or Tuesday's with the exception of Tuesday 24th December

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

FESTIVE DINNER MENU

Amuse Bouche



Salmon
Cured Hebridean Salmon, Smoked Pâte, Thyme Cracker, Oyster Mayonnaise, Pickled Fennel

Chicken
Pressed Terrine of Gartmorn Chicken, Ham Hock and Foie Gras, Apricot, Wild Mushrooms, Carrot Jam

Partridge
Breast of Partridge, Confit Leg Bon Bon, Chervil Root Purée, Crispy Quails' Egg, Mulled Wine Pear

Tomato
Heirloom Tomato Salad, Burrata Mozzarella, Compressed Watermelon, Grelot Onions, Strawberry Balsamic Sorbet



Hake
Pan Fried Fillet of Hake, Lobster Risotto, Pak Choi, Shellfish Dumpling, Rouille, Avruga Caviar

Venison
Seared Loin of Sutherland Venison, Chocolate Hazelnut Crust, Potato Terrine, Roast Salsify, Sauce Grand Veneur

Fowl
Breast of Guinea Fowl, Artichoke Purée, Braised Baby Gem, Confit Thigh, Sage and Chestnut Gratin, Roast Heritage Carrot

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

Mains from The Grill

All Grills Served with Classic Garni and Triple-cooked Chips

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

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



Pre-Dessert

Brûlée
Madagascar Vanilla Crème Brûlée, Blackberry and Apple Compôte, Brandy Snap Tuille, Spiced Green Apple Sorbet

Pistachio
Pistachio Polenta Cake, Poached Pear, Clementine Ginger Mousse, Pistachio Curd

Chocolate
Hot Chocolate Fondant, Milk Ice Cream, Candied Pecans, White Chocolate Crumb

Cheese
Cheese Selection of Farmhouse Cheeses, Oatcakes, Walnut and Apricot Bread



Coffee & Petit Fours



5 Courses and Coffee
£55.00 per person

