

Ballathie | COUNTRY HOUSE HOTEL & ESTATE

LUNCH

TO START

Artichoke Velouté

Artichoke Crisps, Herb Oil

Terrine

Pressed Ham Hock, Smoked Chicken and Heritage Potato Terrine,
Piccalilli Vegetables, Piccalilli Purée, Sourdough Croutes

Salmon

House Cured Salmon Tartare, Pickled Kohlrabi, Smoked Cod Roe, Tempura Squid

TO FOLLOW

Beef

Braised Jacobs Ladder, Potato Presse, Confit Shallots, Wild Mushroom Sausage Roll,
Red Wine Jus

Hake

Pan Fried Hake, Tagliatelle of Vegetables, Confit Potatoes, Romanesco,
Herb Crust, Curried Velouté

Risotto

Butternut Squash Risotto, Vegetable Crisps, Shaved Parmesan

**2 Courses £19.95 per person
Inclusive of Tea/Coffee**

TO FINISH

Ballathie Stemmed Ginger Steamed

Steamed Ginger Sponge Pudding, £4.25
Vanilla Sauce Anglaise

Posset

Orange Posset, Forced Rhubarb Compote, £4.25
Pistachio Biscotti

Cheese

Cheese Selection of Farmhouse Cheeses, Celery, £4.95
Grapes and Cheese Biscuits

Ballathie Cares

Unless otherwise instructed, 25p per person will be added to your bill and donated in its entirety to "Ballathie Cares" an initiative set up by the hotel to support local charities. Should you wish to make a more substantial donation to this month's chosen charity, please inform your Maître D'

Head Chef: Scott Scorer