

# Christmas celebrations 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 fizz on arrival

A Selection of Finger Sandwiches

Lazy Ploughman's Cheese served with Quince and Oatcakes

Spiced Lamb Doughnut, preserved Lemon Puree

Mini Éclair, whipped Crowdie, Smoked Salmon, Cavier

Festive Spiced Scones served with Homemade Preserves and clotted Cream

Carrot Cake

Passion Fruit Curd, Vanilla Parfait, Toasted Meringue

Macarons

Mince Pies

Selection of Specialist 'PMD' Loose leaf Tea

£38.50 per person



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



## FESTIVE LUNCH

Roast Parsnip Velouté, curried Sabayon, Venison Chorizo  
Cured Ballotine of Steelhead Trout, Avocado and Lime,  
Trout Tartare, Seaweed Cracker, Furikake

Presse of Guinea Fowl and Chicken, Celeriac  
Remoulade, Bacon Jam, cultured Sourdough Bread

Pumpkin Agnolotti, Goats Cheese,  
Pumpkin Seeds, Sage crisps

Slow Braised Cheek of Scotch beef, Pomme Puree,  
Marsala crusted Carrot, confit Onion, Black Garlic  
and Mushroom Ketchup

Pan seared fillet of Hake, Caramelised Onion Puree,  
Cauliflower Fioretto, charred Hispi,  
Thermidore Butter

Traditional Breast and leg of Turkey, Sage  
and Chestnut Stuffing, Chipolatas, Accompaniments  
Wild Mushroom Risotto, Vegetable Crisps, shaved  
Parmesan, charred tender stem, Almond crumb

Warm Christmas Pudding, Brandy Butter, Vanilla Custard  
Yuzu and White Chocolate Cheesecake  
Matcha Tea Ice Cream

Selection of Farmhouse Cheeses,  
Oatcakes, Walnut and Apricot Bread

**£35 per person inc Coffee**

# Enjoy the Ballathie experience - roaring log fires, relaxing ambience and award winning food.



## FESTIVE DINNER MENU

### Amuse Bouche

Cured Ballotine of Steelhead Trout, Oyster  
Pannacotta, Trout Tartare, Seaweed Cracker, Furikake  
Pan Roasted Partridge Breast, Blue Cheese Crumpet,  
Puy Lentil, Quince Pear

Presse of Guinea Fowl and Chicken Celeriac  
Remoulade, Bacon Jam, cultured Sourdough Bread  
Heritage Tomato Tartare, soured, Scottish Mozzarella,  
Bloody Mary Sorbet, Olive crispbread

2 Bone Rack of Lamb, Cauliflower and Hung Yoghurt  
Puree, Hotpot, Braised Red Cabbage, Dukkah  
Pan seared fillet of Hake, caramelised Onion Puree,  
Cauliflower Fioretto, charred Hispi,  
Langoustine Butter

Breast of Gressingham Duck, Fondant Potatoes,  
Sesame glazed Confit leg Pastilla, sous vide Plums,  
Salt baked Swede, Red Cabbage puree

Sirloin of 28-day aged Scotch Beef, classic grill  
garnish, triple cooked Chips

Yuzu and White Chocolate Cheesecake,  
Matcha Tea Ice Cream

Mulled winter fruits, Toasted Panettone,  
Cinnamon Ice Cream

Dark Chocolate Tart, Salted Hazelnuts,  
Malted Ice Cream, Compressed Pear

Selection of Farmhouse Cheeses,  
Oatcakes, Walnut and Apricot Bread

### Coffee & Petit Fours

**5 courses and Coffee £60.00 per person**



## BOXING DAY LUNCH

Roast Parsnip Velouté, curried Sabayon,  
Venison Chorizo

Cured Ballotine of Steelhead Trout, Avocado and  
Lime, Trout Tartare, Seaweed Cracker, Furikake

Presse of Guinea Fowl and Chicken, Celeriac  
Remoulade, Bacon Jam, Cultured Sourdough Bread

Heritage Tomato Tartare, soused, Scottish Mozzarella,  
Bloody Mary Sorbet, Olive crispbread

Slow Braised Cheek of Scotch Beef, Pomme puree,  
Marsala crusted Carrot, confit Onion, Black Garlic  
and Mushroom Ketchup

Pan seared fillet of Hake, caramelised Onion puree,  
Cauliflower Fioretto, charred Hispi,  
Thermidor Butter

Pan Fried Calves Liver, Champ Mash, Onion Tatin,  
Crispy Pancetta Sage, crisp, Red Wine Jus

Wild Mushroom Risotto, Vegetable Crisps, shaved  
Parmesan, charred tender stem, Almond crumb

Warm Christmas Pudding, Brandy Butter,  
Vanilla Custard

Yuzu and White Chocolate Cheesecake  
Matcha Tea Ice Cream

Mulled winter Fruits, Toasted Panettone,  
Cinnamon Ice Cream

Selection of Farmhouse Cheeses, Oatcakes, Walnut  
and Apricot Bread

**£45.00 per person inc Coffee**



**\*\*Food allergies and intolerances**

Please speak to our staff about the ingredients in  
your meal, when placing your order.  
Dishes subject to change

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# Wrap up Christmas this year by giving a very stylish gift - **The Gift of Ballathie.**

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Your loved ones will be delighted with a bespoke gift voucher to visit Ballathie at a time to suit them.

**Be it for the quintessential tradition of afternoon tea, a luxurious overnight stay, a sumptuous 5 course dinner or for a simple monetary value.**



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