

# Ballathie | COUNTRY HOUSE HOTEL & ESTATE

## AMUSE BOUCHE

### **White Bean and Truffle Velouté**

*Herb Croutons*

## STARTERS

### **Presse of Chicken, Ham Hock and Duck Liver**

*Celeriac and Apple - Pickled Mustard Seed - Toasted Sourdough - Whipped Brown Butter*

### **Pastrami Cured Salmon**

*Orkney Crab - Crème Fraiche - Smoked Keta Eggs*

### **Katy Rodgers Crowdie Panna Cotta**

*Beetroot - Burnt Orange - Curried Granola - Beetroot Ketchup*

### **Chicken Liver Parfait**

*Brandy Jelly - Crispy Chicken Skin - Truffle Brioche*

## MAINS

### **Seared Breast of Gressingham Duck**

*Confit Leg and Fig Tart Tatin - Pak Choi - Spiced Carrot Puree - Miso Jus*

### **Pan Fried Sea Trout**

*Vegetable Tagliatelle - Fondant Potato - Smoked Mussels - Mussel Velouté*

### **Seared Fillet of Pork**

*Spicy Pork Samosa - Pork Belly - Black Pudding Puree - Summer Greens*

### **Chargrilled Rack of Lamb**

*Classic Grill Garnish - Triple Cooked Chips – Mint and Parsley Salsa*

*\*All of our organic vegetables are sourced from the market garden of Blackhaugh Farm, Spittalfield*

**TO FINISH**

**Crème Brulée Tart**

*Stem Ginger - Sous Vide Peaches - Raspberry Sorbet*

**Clotted Cream Mousse**

*Blairgowrie Strawberries - White Balsamic Gel - Strawberry and Black Pepper Sorbet*

**Apricot Pistachio Frangipane**

*Fresh Apricot - Crème Fraiche - Almond Granola - Greek Yoghurt Sorbet*

**Selection of Farmhouse Cheese**

*with Accompaniments*

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**£60.00 per person**

***Coffee and a Selection of Petit Fours***

**Food Allergies and Intolerances**

Please speak to our staff about the ingredients in your meal when placing your order.

Please be aware Game dishes may contain shot.

We respectfully request that Mobile Phones are not used whilst in the dining room in courtesy of your fellow diners.

Head Chef: Scott Scorer