

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 of fizz on arrival



A Selection of Finger Sandwiches

Charcoal Cheddar Cheese served with Pickled Quince and Oatcakes

Minced Lamb and Harissa Turnover

Gruyere Gougere with Smoked Salmon and Caviar

Festive Spiced Scones served with Homemade Preserves and Cranberry,

Lemon and Almond Friand

Banana Mousse, Salted Caramel, Miso Jam

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 Cauliflower Velouté (v)

Goats Cheese and Smoked Paprika Scone

Cured Mosaic of Hebridean Salmon

Poached Crevette - Shiso Mayo - Furikake Crispbread

Confit Chicken and Leek Pressing

Caramelised Onion Tatin - Pickled Mustard Seed -
Prune Puree

Heritage Beetroot (v)

Smoked Whipped Goat's Cheese - Walnut Granola -
Beetroot Ketchup



Traditional Breast and Leg of Turkey

Sage and Chestnut Stuffing - Chipolatas -
Accompaniments

Feather Blade of Scotch Beef

Smoked Pancetta Croquette - Potato Presse - Roscoff
Onion - Beef Fat Carrot

Torched Butter Poached Cod Fillet

Artichoke Puree - Hasselback Potato - Champagne
Beurre Blanc

Wild Mushroom and Artichoke Risotto (v)

Confit Tomatoes - Parmesan - Vegetable Crisps



Warm Christmas Pudding

Brandy Butter - Vanilla Custard

Choux au Craquelin

Banana Jam - Salted Caramel
Dulcey Chantilly - Clotted Cream Ice Cream

Selection of Farmhouse Cheese

Chutney - Truffle - Quince - Crackers



**£35.00 per person
inclusive of Tea/Coffee & Mince Pies**



FESTIVE DINNER MENU

AMUSE BOUCHE

Velouté

Cob Bread - Salted and House Smoked Butter



Confit Chicken and Leek Pressing

Caramelised Onion Tatin - Pickled Mustard Seed -
Prune Puree

Cured Mosaic of Hebridean Salmon

Poached Crevette - Shiso Mayo - Furikake Crispbread

Gorgonzola Agnolotti (v)

Roast Butternut Squash - Curried Granola -
Parmesan Cream

Roast Breast of Partridge

Wild Mushroom Tartlet - Pickled Quince -
Parsnip Puree



Breast of Gressingham Duck

Confit Leg and Winter Truffle - Duck Fat Carrot -
Szechuan Puree - Brambles

Torched Butter Poached Cod Fillet

Artichoke Puree - Green Lip Mussels - Hasselback
Potato - Champagne Beurre Blanc

2 Bone Rack of Lamb

Zaatar Labneh - Braised Shoulder -
Romanesco - Lentil Dahl

Wild Mushroom and Artichoke Risotto (v)

Confit Tomatoes - Parmesan - Vegetable Crisps



FROM THE GRILL

28 Day Aged Scottish Sirloin Steak, 198g
(£4 supp)

28 Day Aged Scottish Ribeye Steak, 198g
(£5 supp)

28 Day Aged Scottish Fillet Steak, 198g
(£8 supp)

Triple Cooked Chips - Café de Paris Butter



Rocher Tart

Toasted Hazelnut - Chocolate Mousse - Praline -
Vanilla Pod Ice cream

Choux au Craquelin

Banana Jam - Salted Caramel
Dulcey Chantilly - Clotted Cream Ice Cream

Coconut Rice Pudding Souffle

Crystallised puffed Rice - Berry Compote
Malted Ice Cream

Selection of Farmhouse Cheese

Chutney - Truffle - Quince - Crackers



Speciality Coffee or Loose-Leaf Tea

With Petit Fours

£65.00 per person

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



BOXING DAY LUNCH

Roast Cauliflower Velouté (v)

Goats Cheese and Smoked Paprika Scone

Cured Mosaic of Hebridean Salmon

Poached Crevette - Shiso Mayo - Furikake Crispbread

Confit Chicken and Leek Pressing

Caramelised Onion Tatin - Pickled Mustard Seed -
Prune Puree

Heritage Beetroot (v)

Quails Egg - Blue Murder Walnut Whip - Compressed
Pear - Lavosh Bread



Feather Blade of Scotch Beef

Smoked Pancetta Croquette - Potato Presse - Roscoff
Onion - Beef Fat Carrot

Torched Butter Poached Cod Fillet

Artichoke Puree - Hasselback Potato - Champagne
Beurre Blanc

Pan Roasted Pork Fillet

Champ Mash - Confit Belly - Celeric Puree -
Kimchi Ketchup

Wild Mushroom and Artichoke Risotto (v)

Confit Tomatoes - Parmesan - Vegetable Crisps



Warm Christmas Pudding

Brandy Butter - Vanilla Custard

Choux au Craquelin

Banana Jam - Salted Caramel
Dulcey Chantilly - Clotted Cream Ice Cream

Rocher Tart

Toasted Hazelnut - Chocolate Mousse - Praline -
Vanilla Pod Ice cream

Selection of Farmhouse Cheese

Chutney - Truffle - Quince - Crackers



£45.00 per person
inclusive of Tea/Coffee & Mince Pies

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



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



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 4 course dinner or for a simple monetary value.



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

t: 01250 883268 www.ballathiehousehotel.com

e: events@ballathiehousehotel.com