

# BALBIRNIE HOUSE 2020

## 4 Course Festive Dinner Menu

**£35.00 per person**

### STARTERS

**IN HOUSE HOT SMOKED BRADAN ROST SALMON**  
saffron mayonnaise, fennel remoulade

**CHICKEN LIVER PARFAIT**  
fig compote, tossed salad, brioche

**CURRIED PARSNIP SOUP**  
crème fraiche, coriander oil

**CHILLED MELON ROSETTE**  
pomegranate, port sorbet

### INTERMEDIATE

**BALBIRNIE'S HOMEMADE SORBETS**  
from our own "Caledonian Dairy" ice cream company

### MAINS

**SLOW BRAISED DAUBE OF BEEF**  
mustard mash, root vegetables, red wine gravy

**CARAMELISED BEETROOT AND RED ONION TART**  
smoked feta, watercress and toasted pine nuts

**ROAST BREAST OF TURKEY ROULADE WITH PARMA HAM, SAGE & ONION STUFFING**  
pigs in blankets, roast potatoes, winter veg, gravy

**HERB CRUSTED COD FILLET**  
sweet potato fondant, pak choi, pearl veg and shellfish broth

### DESSERTS

**CRANBERRY & WHITE CHOCOLATE CHEESECAKE**  
panettone biscotti

**WARM CHRISTMAS PUDDING**  
brandy sauce

**BALBIRNIE'S HOMEMADE TRIO OF SORBET OR ICE CREAM**  
from our own "Caledonian Dairy" ice cream company

**CHOCOLATE SPONGE PUDDING**  
crème fraiche, orange ice cream

**COFFEE AND WARM MINCE PIES**

**BEFORE PLACING YOUR ORDER**

**PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**  
Our products may contain wheat, egg, dairy, soy, fish or other allergens.