

GALA BUFFET LUNCH AT BALBIRNIE 2020

HEARTY VEGETABLE SOUP

SEAFOOD PLATTER

bradan rost salmon rillettes, peppered smoked mackerel,
marinated sea food, salmon gravadlax, prawn marie rose

MEAT PLATTER

selection of cured meats, house terrine, chicken liver parfait

GALIA MELON

mulled winter berries

SALAD SELECTION

heritage tomato and baby mozzarella with basil pesto, greek salad with smoked feta,
classic caesar salad, spiced Israeli cous cous, jambalaya rice and spiced chicken,
tossed green, potato and 3 onion, celeriac remoulade, eggs mayonnaise

SELECTION OF FRESHLY BAKED BREADS

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CLASSIC MOULES MARINIERE

GRILLED FILLET OF SCOTTISH SALMON

parsley sauce

SAUTEED CHICKEN ESCALOPES

shallots, mushrooms, cream and brandy

ROAST RIB OF SCOTTISH BEEF, ROAST TURKEY CROWN, HONEY AND MUSTARD GLAZED GAMMON
yorkshire pudding, plum chutney, cranberry sauce, bread sauce, pigs in blankets, skirlie, chestnut
stuffing and gravy

LAMB ROGAN JOSH

Pilaf rice, naan bread, poppadoms and mango chutney

CAULIFLOWER WELLINGTON

CHICKPEA & BEETROOT ROULADE

SELECTION OF FRESHLY COOKED TO ORDER PASTAS

VEGETABLES

rosemary roasted rooster potatoes, buttered new potatoes, honey roasted root vegetables,
sprouts and chestnuts, cauliflower cheese, braised red cabbage

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BREAD AND BUTTER PUDDING

vanilla custard

LEMON CHEESECAKE, TRIFLE & WINTER BERRY PAVLOVA, RUM & CHOCOLATE MOUSSE

FRESH FRUIT SALAD

SCOTTISH CHEESE BOARD

chutney, grapes and oatcakes

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COFFEE AND PETIT FOURS