BALBIRNIE
HOUSE

Classic Balbirnie - Menu 1 - £53.50 per person.

POTATO & WATERCRESS SOUP
crème fraiche, toasted almonds
-o0o-
ROAST LOIN OF OUTDOOR REARED PORK
caramelised bramley apple, arran mustard crushed potatoes, parsnip, calvados jus
-o0o-
EATON MESS
pink pepper meringues, biscotti

BALBIRNIE
HOUSE

Classic Balbirnie - Menu 2 - £56.50 per person.

DUCK LIVER PARFAIT
sweet & sour roast plum, plum puree, brioche
-o0o-
RASPBERRY SORBET (Not Pictured)
-o0o-
FILLET OF SCOTTISH SALMON
saffron fondant, charred broccoli, carrots, caviar butter sauce
-o0o-
APPLE CRUMBLE CRÈME BRULEE
cinnamon, blackberry gel

BALBIRNIE
HOUSE

Classic Balbirnie - Menu 3 - £ 59.50 per person.

SMOKED MACKEREL PATE
pickled & charred cucumber, sourdough crostini, dill oil
-o0o-
LEMON SORBET (Not Pictured)
-o0o-
CHICKEN SUPREME
creamed potatoes, haggis & leek croquette, cabbage
-o0o-
STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

BALBIRNIE
HOUSE

Elegant Balbirnie - Menu 1 - £56.50 per person.

ROAST CHICKEN & STORNOWAY BLACK PUDDING TERRINE
tarragon mayo, crispy potato, sea rosemary
-o0o-
BAKED FILLET OF SCRABSTER COD
brioche herb crumb, mussel & clam chowder
-o0o-
CHOCOLATE & HAZELNUT TART
white chocolate sorbet

BALBIRNIE
HOUSE

Elegant Balbirnie - Menu 2 - £59.50 per person.

BEETROOT CURED SCOTTISH SALMON
dill mayo, pickled beetroot, croutons
-o0o-
GIN & TONIC SORBET lime spritz (Not Pictured)
-o0o-
ROAST BREAST OF CHICKEN
mushroom & truffle mousse, puff pastry, truffled leeks, tarragon mash, red wine jus
-o0o-
PISTACHIO CHEESECAKE
pistachio & raspberry crumb, raspberry gel, raspberry sorbet

BALBIRNIE
HOUSE

Elegant Balbirnie - Menu 3 - £62.50 per person.

PANKO CRUMBED HAGGIS FRITTER
turnip puree, potato dauphine, whisky jus
-o0o-
CASSIS SORBET, prosecco (Not Pictured)
-o0o-
BRAISED SHOULER OF LAMB
potato marquise, spinach, roast onion, onion puree
-o0o-
CHERRY BAKEWELL TART
cherry puree, marzipan ice cream

BALBIRNIE
HOUSE

Indulgent Balbirnie - Menu 1 - £59.50 per person.

CAULIFLOWER & TRUFFLE VELOUTE
pickled cauliflower, Dunlop cheddar & truffle muffin
-o0o-
ROAST BREAST OF GRESSINGHAM DUCK
sweet potato rosti, braised red cabbage, kale, pickled bramble jus
-oOo-
ICED BANANA & POPPYSEED PARFAIT
banoffee cheesecake, banana & salted caramel ice cream

BALBIRNIE
HOUSE

Indulgent Balbirnie - Menu 2 - £65.00.

LOCH FYNE SCOTTISH SALMON & CARB ROULADE
avocado, pickled chilli, salmon caviar
-o0o-
SEA BUCKTHORN SORBET white chocolate soil (Not Pictured)
-o0o-
LOCH ETIVE SEA TROUT
saffron mash, samphire, pickle apple, chive and champagne velouté
-o0o-
LEMON & THYME MERINGUE TART
malibu & lime sorbet

BALBIRNIE
HOUSE

Indulgent Balbirnie - Menu 3 - £75.00 per person.

HAND DIVED ORKNEY SCALLOPS
caramelised celeriac, pickled apple & dill dressing
-o0o-
STRAWBERRY SORBET, pink champagne (Not Pictured)
-o0o-
35 DAY DRY AGED ROAST SIRLOIN OF SCOTTISH BEEF
duck fat potato, roasted roots, cherry tomatoes, bone marrow gravy
-o0o-
70% DARK CHOCOLATE BROWNIE
toasted marshmallow, sea salt, caramel ripple ice cream

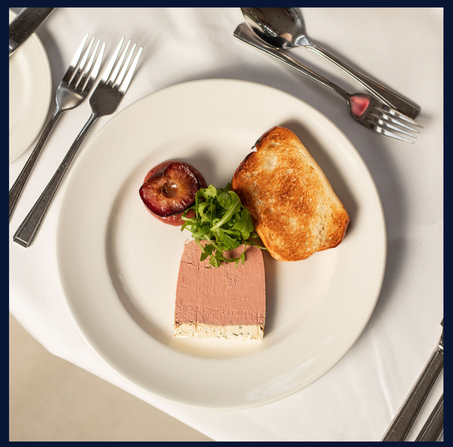
BALBIRNIE
HOUSE

Package Starters.

SWEET POTATO, CHILLI & COCONUT SOUP
coriander oil, sour cream

DUCK LIVER PARAIT
sweet & sour roast plum, plum puree, brioche

PLUM TOMATO, MOZZARELLA & PARMA HAM SALAD
rocket pesto, cashew mayo, herb salad



BALBIRNIE
HOUSE

Upgrade Package Starters - £2.50 per person.

BRAISED BRISKET & BONE MARROW BON BONS
horseradish mayo, blue murder, watercress

SALT COD & PRAWN FISHCAKE
charred endive, tartare hollandaise, crispy onions

CAULIFLOWER & TRUFFLE VELOUTE
pickled cauliflower, Dunlop cheddar & truffle muffin

BALBIRNIE
HOUSE

Package Mains - £5.00 per person.

CHICKEN SUPREME
creamed potatoes, haggis & leek croquette, cabbage

ROAST LOIN OF OUTDOOR REARED PORK
caramelised bramley apple, arran mustard crushed potatoes, parsnip, calvados jus

SEARED FILLET OF SEA BREAM
basil mash, piperade, pesto, josper roast courgette

BALBIRNIE
HOUSE

Updgrade Package Mains - £5.00 per person.

BALBIRNIE ALE BRAISED STEAK PIE
herb mash, roast vegetables

FILLET OF SCOTTISH SALMON
saffron fondant, charred broccoli, carrots, caviar butter sauce

ROAST BREAST OF CHICKEN
mushroom & truffle mousse, puff pastry, truffled leeks, tarragon mash, red wine jus

BALBIRNIE
HOUSE

Package Desserts.

EATON MESS
pink pepper meringues, biscotti

COCONUT PANACOTTA
pineapple & mango salsa, toasted coconut

LEMON & THYME MERINGUE TART
malibu & lime sorbet

BALBIRNIE
HOUSE

Upgrade Package Desserts - £2.50 per person.

APPLE CRUMBLE CRÈME BRULEE
cinnamon, blackberry gel

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

CHOCOLATE & HAZELNUT TART
white chocolate sorbet