



BALBIRNIE HOUSE HOTEL

PRIVATE DINING  
EXPERIENCE

**MARCH & APRIL 2024**

IN ONE WORD: **FABULOUS!** A RELAXED APPROACH TO WONDERFUL AND MEMORABLE CELEBRATIONS, ACCOMPANIED BY ABSOLUTELY DELICIOUS FOOD, BALBIRNIE'S WONDERFUL ATMOSPHERE AND AMBIENCE, WITH A REAL SENSE OF OCCASION.

Comfortably cater for 12 guests to 216 guests in our private dining areas.

**3 Course, Group Menu - £37.50 per person.**



## **MENU ADDITIONS:**

### **CHEFS SELECTION OF CANAPES**

perfect addition to arrival fizz  
[£7.50 per person]

### **STEAK UPGRADES:**

10 oz sirloin [£10 supplement, per person]

### **STEAK SAUCES:**

Bearnaise  
Café de paris butter  
Whisky peppercorn sauce  
[£3.95 per person]

### **INTERMEDIATE:**

CHEF'S CHOICE OF SORBET  
from our own "Caledonian Dairy" ice cream company  
[£3.95 per person]

FOR ALL GROUP BOOKINGS, WE REQUIRE A PRE ORDER 10 DAYS PRIOR TO THE EVENT. IN ADDITION TO THE MENUS ABOVE, WE CAN OFFER A SET 4 COURSE GROUP MENU TO AVOID A PRE ORDER - PLEASE EMAIL KATY RONALDSON FOR MORE INFORMATION. [KATY@BALBIRNIE.CO.UK](mailto:KATY@BALBIRNIE.CO.UK).

BEFORE PLACING YOUR PRE ORDER  
PLEASE INFORM US IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY.  
OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, FISH OR OTHER ALLERGENS.

OUR MENUS CHANGE SEASONALLY SO PLEASE BE AWARE THAT THE MENU MAY DIFFER IN ACCORDANCE WITH YOUR EVENT DATE.

CELEBRATIONS UNDER 12 GUESTS INCUR A ROOM HIRE CHARGE OF £125.00.

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO ACCOUNTS OVER £10.00.

PLEASE NOTE THAT ANY CANCELLATIONS AFTER 7 DAYS PRIOR TO EVENT WILL BE CHARGED 100%.

PARK'N'DINE DYNAMIC PRICING. WE ALWAYS APPLY REGULAR HOSPITALITY ANALYSIS, TO DEFINE OUR ABSOLUTE BEST VALUE START POINT MENUS.

WITHIN ALL START POINT PRICING, WE ALSO TAKE INTO CONSIDERATION AN ALLOCATION FOR GUEST PARKING.

IN ALL CONTEXTS BALBIRNIE HOUSE ALWAYS STRIVES TO DELIVER THE ABSOLUTE BEST VALUE IN FIFE.

### Starters:

#### **BALBIRNIE ALE BRAISED PORK CHEEK**

beer vinegar gel, pork scratchins, celeriac, parsley

#### **BROCCOLI & STRATHDON BLUE CHEESE SOUP**

Katy Rodgers crème fraîche, olive oil

#### **JOHN ROSS SMOKED SCOTTISH SALMON**

Carrot yogurt, chervil, salmon roe, salty fingers

### Main Courses:

#### **8OZ RUMP PAVE**

triple cooked chips, grilled mushroom, slow roast tomato, watercress.

*Please note: Steak is served medium-rare.*

#### **ROAST BREAST OF CHICKEN**

parsley & truffle mash, chargrilled baby gem lettuce, broccoli, sorrel pesto, jus

#### **BAKED FILLET OF COLEY**

dill crushed potatoes, hispi cabbage, caper & hazelnut brown butter

#### **SALT BAKED CELERIAC, SHIITAKE MUSHROOM & SPINACH PITHIVIER**

Chestnut mushroom ketchup, petit salad, truffle sauce

### Desserts:

#### **STICKY TOFFEE PUDDING**

Rum and banana caramel sauce, vanilla ice cream

#### **CHOCOLATE & ORANGE TORTE**

Blood orange & vanilla ice cream

#### **SELECTION OF SCOTTISH CHEESE**

heather hills honeycomb, soured grapes, quince, oatcakes (£4 supplement)

*Allergy Disclaimer: please note that food may contain traces of nuts.*

