

# Ballathie | COUNTRY HOUSE HOTEL & ESTATE

## VEGETARIAN MENU

### AMUSE BOUCHE

#### **Leek and Potato Veloute**

Crispy Leeks

### TO START

#### **Beetroot**

Salad of Heritage Beetroot, Goat Cheese, Honeycomb, Pickled Sherry Gel

#### **Seasonal Asparagus**

Crispy Quail Egg, Wild Garlic Aioli, Parmesan Shavings

### TO FOLLOW

#### **Ravioli**

Spiced Butternut Squash Ravioli, Seasonal Vegetables, Cauliflower Puree, Watercress Salad

#### **Risotto**

Spring Pea and Courgette Risotto, Confit Tomatoes, Vegetable Crisps, Parmesan Shavings

## **PRE DESSERT**

### **Gin and Tonic Sorbet**

Candied Lemon

## **TO FINISH**

### **Strawberry**

Perthshire Strawberries, Champagne and Elderflower Jelly  
Shortbread Biscuit, Vanilla Ice Cream

### **Plum**

Viennese Plum Cake, Chilled Roast Plum, Plum Curd, Yoghurt Sorbet

### **Cheese**

Selection of Farmhouse Cheeses, Walnut and Raisin Bread

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## **Coffee and a Selection of Petit Fours**

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**5 Courses £52.50**

### **Food Allergies and Intolerances**

Please speak to our staff about the ingredients in your meal, when placing your order.

### **Ballathie Cares**

Unless otherwise instructed, 25p per person will be added to your bill and donated in its entirety to "Ballathie Cares" an initiative set up by the hotel to support local charities. Should you wish to make a more substantial donation to this month's chosen charity, please inform your Maître d'.

We respectfully request that Mobile Phones are not used whilst in the dining room in courtesy of your fellow diners.

Head Chef: Scott Scorer