

tasting

My menu takes inspiration from the wonderful larder that is available to us in the North East of Scotland.

We have award winning suppliers who deliver the finest organic meat, eggs & poultry.

Our own gardens produce over 80 different varieties of vegetables and fruit, providing the ultimate 'garden to plate' experience.

This results in a menu which focuses on classic, seasonal dishes that let the quality ingredients shine through.

Please enjoy,
Douneside House Team

tasting

Vegetarian

Butternut Squash
Vegetables from the Garden

Beetroot Salad
Quince, Granny Smith, Walnut

Tortellini of Wild Mushrooms
Salsify, Jerusalem Artichoke, Truffle

Chestnut Polenta
Roast Cauliflower, Wild Mushrooms, Cavolo Nero

Risotto of Pea and Gorgonzola
Crème Fraîche, Quail Egg

Pear Parfait
Granola, Lemon Verbena

Dark Chocolate Crèmeux
Salted Caramel, Shortbread, Butterscotch Ice Cream

£80 or £125 with specially selected wines

Includes canapés, coffee and petits fours

Please let us know if you have any food allergies or special dietary requests

tasting

Butternut Squash
Vegetables from the Garden
(Finca Arantei Albarino 2018)

East Coast Crab
Langoustine, Watermelon, Avocado
(Finca Arantei Albarino 2018)

Tortellini of Wild Mushroom
Salsify, Jerusalem Artichoke, Truffle
(Underworld Grenache Blanc South Africa 2017)

Consommé
Lamb Belly, Spelt, Quail Egg
(Tabali Pinot Noir Vetas Blancas Limari Valley Chile 2016)

Gressingham Duck
Blood Orange, Shetland Gnocchi, Brambles
(Beau Constantia Pas de Nom Blend South Africa 2016)

Pear Parfait
Granola, Lemon Verbena
(Château Briatte Sauternes Bordeaux France 2012)

Dark Chocolate Crèmeux
Salted Caramel, Shortbread, Butterscotch Ice Cream
(Warres Otima 10 Year Old Tawny Port)

£80 or £125 with specially selected wines

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Wark Farm

- lamb, pork, belted Galloway beef & rare breed pigs -

This organic farm & butchery is just over the hill from Douneside & is home to a pedigree breeding herd of Belted Galloway cattle & flocks of pure bred pedigree Hebridean sheep

Katy's Eggs, Lumphanen

- quail eggs, duck eggs & hen eggs -

Free range eggs, fresh off the farm & delivered daily to Douneside

HM Sheridans

- Aberdeen Angus beef, game & poultry -

HM Sheridan were first granted the Royal Warrants of Her Majesty the Queen & His Royal Highness the Prince of Wales, Duke of Rothesay in 1987. Their beef is matured for twenty one days, giving it superb flavour

Blueflag

- shellfish & seafood -

Based near Aberdeen harbour, Blueflag provide a range of the best quality, freshly caught shellfish and seafood

JR Ross

- smoked salmon -

Awarded the Royal Warrant by appointment to Her Majesty the Queen & one of only a few producers in the world that produce smoked salmon using traditional brick kilns for over 150 years

Ochill Foods, Perthshire

- dry goods -

A third generation family food service business & suppliers of quality Scottish & International produce throughout the country

Cambus O' May

- cheeses -

Situated four miles east of the picturesque village of Ballater, all cheeses are hand-crafted using unpasteurised milk from traditional recipes

Douneside Gardens

- vegetables & fruit -

Over 80 different types of fresh, organic vegetables, salad leaves, herbs & fruit are cultivated in our walled garden. Once harvested, the produce is delivered straight to the kitchen team and is used for that day's menu, providing the ultimate 'garden-to-table' experience