



Three courses,
£50 per person

FESTIVE DINNER AT DOUNESIDE HOUSE

‘SCOTCH BROTH’ LAMB CONSOMMÉ

Confit Root Vegetables, Pearl Barley, Leeks,
Smoked Lamb

- OR -

CONFIT OF BEETROOT TERRINE

Wasabi & Avocado Gelato, Candied Walnuts,
Coriander

- OR -

TART OF SALMON TARTAR

Bloody Mary, Confit Egg Yolk, Sea Herbs,
Celery

- OR -

CEP & BABY LEEK RISOTTO

Pickled Girolles, Lairig Ghru, Leek Ash,
Mushroom Tea

ROULADE OF TURKEY

Bacon & Haggis, Neeps & Tatties Terrine,
Sprouts, Chestnuts, Pickled Cranberry

- OR -

BAKED WILD HALIBUT

Truffle Mousse, Hazelnuts, Jerusalem Artichoke,
Sauce Vin Jaune

- OR -

DEESIDE HONEY GLAZED PHEASANT

Savoy & Bacon, Butternut Squash, Sherry
Vinegar

- OR -

CONFIT & YEAST GLAZED CELERIAC

Brazil Nut, Remoulade, Parsley Sauce

TRADITIONAL ‘BOOZY’ CHRISTMAS

PUDDING

Brandy Custard, Griottines

- OR -

CLEMENTINE & BRILLAT-SAVARIN

CHEESECAKE

Mulled Clementine Sorbet, Confit Kumquat

- OR -

EXOTIC FRUIT MACARON

Mango & Lime Sorbet, Compressed Pineapple,
Coconut Nougatine

- OR -

SELECTION OF ARTISAN CHEESES

Beetroot Chutney, Oatcakes, Celery & Walnuts

Coffee & Homemade Mince Pie £5 per Person

Available 1st - 19th December 2021 between 6.30pm - 8.30pm



CONDÉ NAST



HOTEL OF
THE YEAR
SCOTLAND
WINNER



AA Rosette Award for Culinary Excellence

DOUNESIDE HOUSE, TARLAND, ABERDEENSHIRE AB34 4UL SCOTLAND

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