

# The Library

## Canapés

Scottish Langoustine, Exmoor Caviar ~ Iberico Pork Adobo, Black Garlic

## Creedy Carver Duck

Cured ~ Douneside Plum & Peated Whisky Jam ~ Shiso ~ Lapsang Souchong

**2024 Rose Hasenhaide Ingrid Groiss Weinviertal Austria**

## Enoki

Tempura ~ Chawanmushi ~ Furikake

**2018 Barren Sands Palomino Paternoster South Africa**

## West Coast Lobster Tail

Miso ~ Yuzu ~ Samphire ~ Kaffir Lime

**2016 Semillon Veiled Vineyards Franschhoek South Africa**

## Buitelaar British Rose Veal Loin

Truffle Boudin Blanc ~ Celeriac ~ Sauce Forestiere

**2017 Sainte Croix Magneric Roussillon France**

## Parfait

Chicken Liver ~ Charcoal Macaron ~ Blood Orange ~ Parsley ~ Pink Salt

**2015 Cabidos Petit Manseng Doux Bearn South West France**

## Apple

Mousse ~ Crumble ~ Compote ~ Pearls

**Vintage Gusbourne Douneside Apple Fizz**

£90 or £150 with specially paired wines

£30 for non-alcoholic pairing

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

*"Service is not included. Gratuities are at your discretion and shared equally among the Douneside team.*

*Thank you".*

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## Vegetarian

### Canapés

Black Olive Panisse ~ Beetroot Meringue

## Watermelon

Douneside Plum & Peated Whisky Jam ~ Shiso ~ Lapsang Souchong

**2024 Rose Hasenhaide Ingrid Groiss Weinviertal Austria**

## Enoki

Tempura ~ Chawanmushi ~ Furikake

**2018 Barren Sands Palomino Paternoster South Africa**

## Mirin Oyster Mushroom

Miso ~ Yuzu ~ Samphire ~ Kaffir Lime

**2016 Semillon Veiled Vineyards Franshoek South Africa**

## Celeriac

Truffle ~ Fondant ~ Sauce Forestiere

**2017 Sainte Croix Magneric Roussillon France**

## Blood Orange

Charcoal Macaron ~ White Chocolate ~ Parsley ~ Pink Salt

**2015 Cabidos Petit Manseng Doux Bearn South West France**

## Apple

Granola ~ Verjus 8 Gel ~ Pearls

**Vintage Gusbourne Douneside Apple Fizz**

£90 or £150 with specially paired wines

£30 for non-alcoholic pairing

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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, Lumphanan

- 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

### 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

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