



# DOUNESIDE HOUSE

ROYAL DEESIDE

## TABLE D'HÔTE MENU

### TO START

TRUFFLE HEN'S EGG  
WILD MUSHROOM, ARTICHOKE VELOUTÉ, WILTED SPINACH

OR

LOCH DUART GRAVLAX OF SCOTTISH SALMON  
BEETROOT, HORSERADISH, AVOCADO

OR

PRESSED AUTUMN GAME TERRINE  
À LA GRECQUE VEGETABLES, CUMBERLAND DRESSING

### TO FOLLOW

FILLET HALIBUT  
BRAISED OXTAIL, CARROT AND ANISE, BABY GEM, CITRUS BEURRE BLANC

OR

GRESSINGHAM DUCK  
BOK-CHOI, ORANGE, POMME TERRINE

OR

WILD MUSHROOM RISOTTO  
AGED PARMESAN, WHITE TRUFFLE OIL

### TO FINISH

PISTACHIO TART  
QUINCE PUREE, BRAMBLE SORBET, HAZEL NUT BRITTLE

OR

DARK CHOCOLATE & OLIVE OIL DELICE  
PISTACHIO SPONGE, FROZEN BRAMBLE FOAM, CHERRY GLASS

OR

ARTISAN CHEESE  
QUINCE, CELERY, OATCAKE  
(£7.50 SUPPLEMENT)

£35.00 - TWO COURSES

£45.00 - THREE COURSES

