



DOUNESIDE HOUSE

ROYAL DEESIDE

DOUNESIDE HOUSE MENU

SAMPLE MENU

TO START

PRESSED TERRINE OF FOIE GRAS & WOOD PIGEON
TOASTED BRIOCHE, PICKLED MUSHROOMS, TRUFFLE MAYONNAISE

OR

SPINACH & AGED PARMESAN TORTELLINI
BRAISED SALSIFY, JERUSALEM ARTICHOKE, AUTUMN TRUFFLE

TO FOLLOW

FILLET OF WILD SEA BASS
CEPE RISOTTO, BROCCOLI PUREE, MADERIA FOAM

OR

RISOTTO OF BUTTERNUT SQUASH
POACHED DUCK EGG, TOASTED PUMPKIN SEEDS, SAINT MAURE

TO FINISH

PISTACHIO TART
QUINCE PUREE, BRAMBLE SORBET, HAZEL NUT BRITTLE

OR

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

£35.00

