

tasting by David Butler

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,

David

tasting
by
Sam & Butler

Vegetarian

Butternut Squash
Vegetables from the Garden

Salad of Beetroot
Quince, Granny Smith Apple, Walnuts

Tortellini of Wild Mushrooms
Salsify, Jerusalem Artichoke, Truffle

Chestnut Polenta
Roast Cauliflower, Wild Mushrooms, Cavolo Nero

Risotto of Garden Pumpkin
Aged Parmesan, Toasted Seeds, Organic Oil

Goat's Milk Tapioca
Sea Buckthorn, Rhubarb, Pistachio

Dark Chocolate Crèmeux
Wild Strawberries, Praline Biscuit, Local Honey

£80 or £125 with specially selected wines

Includes canapés, coffee and petits fours

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Butternut Squash

Vegetables from the Garden
(*Finca Arantei Albarino 2018*)

Loch Duart Salmon

Quail Egg, Lemon, Parsley
(*Finca Arantei Albarino 2018*)

Wark Farm Lamb

Organic Carrots, Sherry, Thyme
(*Tabali Pinot Noir Vetas Blancas Limari Valley Chile 2015*)

Wood Pigeon

Consommé, Foie Gras, Truffle
(*Lustau Palo Cortado Peninsula Sherry*)

Highland Venison

Fig, Celeriac, Bramble
(*Esk Valley Merlot, Cabernet Sauvignon, Malbec 2017*)

Passion Fruit

Coconut, Black Sesame
(*Château Septy Monbazillac 2014*)

Dark Chocolate Crèmeux

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

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

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