



BLACKADDIE
COUNTRY HOUSE HOTEL AND COTTAGES

Dinner Menu

£60.00 for 3 course meal + canapés & coffee

£45.00 for 2 course meal + canapés

Starters

Wild Smoked Marrbury Salmon

Roasted Pepper, Lime Juice, Mascarpone Cream, Black Pepper, Sea Salt

Fillet of Aged Scotch Beef Tartare

Capers, Anchovies, Gherkins, Lemon Juice, Egg Yolk, Melba Toast

Hand Dived Orkney Scallops

Olive Oil, Parsley, Chilli, Garlic, Tomato Concasse, Prosecco, Potato Puree

Breast of Gressingham Duck

Orange, Pomegranate and Walnut Salad

Roasted Sweet Pepper

Filled With Roasted Blackaddie Vegetables, Risotto, Chilli, Garlic, Mozzarella Cheese

Main Course

*Corn Fed Chicken Supreme
Fennel Salad, Creamy Peas With Smoked Ham, Pomme
Pure, Mornay Sauce*

*Fillet of Aged Scotch Beef
Lyonnais Potato, Baby Carrot, Wild Mushroom, Truffle*

*Peterhead Monkfish Tail
Wrapped in Parma Ham, Jersey Royal, Baby Spinach,
Lime and Dill*

*Black Face Galloway Rack of Lamb
Red Cabbage, Sultana, Crashed Parsley Potato, Red Wine
Jus*

*Baked Aubergine
Tomato, Fresh Basil, Mozzarella And Béchamel*

Dessert

*Chocolate Cremeux Tart
Crystallised Almond Flakes, Vanilla Ice Cream*

*Mille Feuille
Cream Chantilly, Blackaddie Garden Berries*

*Crème Brûlée
White Chocolate, Ginger Crumble, Blackaddie Garden
Berries*

*Poached Pear
Bordeaux Wine, Cinnamon, Nutmeg, Macerated Sultana,
Rum & Raisin Ice Cream*

*Cheese Board
Wafers, Blackaddie Garden Chutney, Fresh Grapes*

*When ordering please advise our staff if you have a food allergy or intolerance. Everything
is made fresh on the premises and if you need any information regarding ingredients
please ask*