



MENU

AtholPlace
RESTAURANT

Starters

Parsnip Soup

Red Wine Poached Pear

Confit Prawn Tails

Avocado & Pine nuts – Apple – Tempura Pak Choi

Rustic Tomato & Olive Relish

Goats Cheese – Spinach & Celery Salad

Mains

Duo of Beef

Sirloin & Lightly Smoked Tongue – Red Wine & Cherry Gel – Pickled Coriander

Monk Fish

Edamame & Zucchini – Squid Ink Velouté – Potato Gratin

Duck Breast

Spring Greens – Sweetcorn Arancini – Mustard

Sous Vide Red Cabbage

Teriyaki – Aubergine – Labneh - Quinoa

Desserts

Textures of Chocolate

Buttermilk Ice Cream – Amarula Panna Cotta

Orange Cake

Bitter Chocolate Ice Cream – Textures of Orange

Local Cheese Board

Lavash – Preserve



**RELAIS &
CHATEAUX**