



MENU

AtholPlace RESTAURANT

Starters

Cauliflower Soup

Red Wine Poached Pear – Quail Egg

Tempura Soft Shell Crab

Squid Ink Velouté – Compressed Apple – Carrot & Almond

Rustic Tomato & Olive Relish

Goats Cheese – Spinach & Celery Salad

Mains

Beef Fillet

Baby vegetables – Burnt Cauliflower - Jus

Line Fish

Leek Velouté – Potato Fondant – Red Cabbage

Cider Glazed Pork Belly

Polenta - Brussel Sprouts - Mustard Seeds

Texan Lamb Steak

Baby Vegetables – Smoked Parsnip – Aubergine

Risotto

Butternut – Pumpkin Seeds – Parmesan

Desserts

Textures of Chocolate

Buttermilk Ice Cream – Amarula Panna Cotta

Soaked Pineapple Cake

Granite – White Chocolate – Fruit Chips

Local Cheese Board

Lavash – Preserve



**RELAIS &
CHATEAUX**