

## Hogmanay Menu

**Potato, leek and rosemary soup**

*with garlic croutons (V)*

**Crab and langoustine galette**

*with shellfish bisque*

**Goats cheese soufflé, twice baked**

*with honey and walnut*

**Smoked duck salad**

*with pink grapefruit and gooseberry chutney*

~ooOoo~

**Gateaux of McSweens haggis, neeps and tatties**

*with braised shallot and a whisky sauce*

~ooOoo~

**Baked Breast of Chicken**

*with woodland mushroom mousse and pink peppercorn sauce*

**Grilled fillet of Scottish beef "Rossini"**

*with foie gras and Madeira sauce set on a bread crouton*

**Filet of halibut**

*with spiced lentils, potato gnocchi, coriander and tomato*

**Open ravioli of baby spinach, asparagus and pak choi**

*with a tarragon butter sauce (V)*

~ooOoo~

**Warm cloutie dumpling**

*with clotted cream*

**Chocolate selection**

*mousse, ice cream and brownie*

**Classic crème brulee**

*with crisp shortbread biscuits*

**Selection of cheeses**

*with apple, celery and fruit chutney*

**£55.00 Per Person**

Including access to the Hogmanay Party

**£20.00pp non-refundable deposit required to confirm**  
**Please see full Terms and Conditions of booking in the Festive Brochure**

*\* Menu items are subject to change at venue discretion*