

HOGMANAY MENU 2024

£65.00

GLASS OF PROSECCO ON ARRIVAL

STARTERS

WINTER SOUP (V)

SAN MARZANO TOMATO & ROAST RED PEPPER SOUP WITH GOAT'S CHEESE BON-BON, ROSEMARY & GARLIC CROUTON & HOME-MADE BREAD

OX CHEEK & HAGGIS WELLINGTON

24 HOUR SLOW COOKED OX CHEEK & HAGGIS BOUND TOGETHER & BAKED IN PUFF PASTRY WITH A DRAMBUIE SAUCE

CHICKEN LIVER & BRANDY PARFAIT

HOME-MADE CHICKEN LIVER & BRANDY PARFAT WITH TOASTED BRIOCHE & ARMAGNAC MARMALADE

KING PRAWN & SMOKED HADDOCK THERMIDOR

DUO OF SEAFOOD IN A RICH BRANDY, MUSTARD & PAPRIKA SAUCE WITH A PARSLEY & BREADCRUMB GRATIN & TOASTED CIABATTA

INTERMEDIATE COURSE – PINEAPPLE & STRAWBERRY SKEWERS WITH MIDORI SYRUP

MAINS

ABERDEEN ANGUS FILLET SCOZZE

PRIME SCOTTISH BEEF FILLET MEDALLIONS WITH STORNOWAY BLACK PUDDING, CHANTENAY CARROTS, CREAMY DAUPHINOISE POTATOES & AN ARGENTINE MALBEC RED WINE, ROWANBERRY & CAREMLISED ONION JUS

MONKFISH SALTIMBOCCA

MONKFISH TAIL WRAPPED IN PARMA HAM; WITH HONEY ROAST CARROTS, GARLIC & ROSEMARY DICED POTATOES & A SAN MARZANO WHITE WINE, GARLIC & SAGE DEMI SAUCE

SUPREME OF CHICKEN

SKIN ON CHICKEN SUPREME FINISH IN A MOREL MUSHROOM, CHABLIS CREAM SAUCE; SERVED WITH ITALIAN RICE

PECORINO & BLACK TRUFFLE RAVIOLI (V)

BLACK TRUFFLE & PECORINO CHEESE FILLED RAVIOLI IN A MOSCATO, SHALLOT & BUTTER SAUCE WITH AGED PARMESAN SHAVINGS, HERB OIL & SAGE CRISPS

DESSERTS

CRÈME BRULEE

GLAYVA & ORANGE CRÈME BRULEE WITH CHEF'S HOME-MADE SHORTBREAD

BLACK VELVET DARK CHOCOLATE TORTE

RICH DARK CHOCOLATE SET WITH AMARETTO & MORELLO CHERRY IN A SWEET PASTRY CASE WITH DOUBLE CREAM VANILLA ICE CREAM

CHEESE BOARD

CHEFS SELECTION OF CHEESE WITH PETERS YARD CRACKERS, FIG CHUTNEY, APPLE, GRAPES & CANDIED WALNUTS

WHITE CHOCOLATE FUDGE SERVED WITH TEA OR COFFEE

*ALL BOOKINGS FOR HOGMANAY DINNER MENU REQUIRE A PRE-ORDER, PLEASE CALL THE RESTAURANT ON 01355225007