HOGMANAY MENU

PROSECCO & CANAPES ON ARRIVAL

AMUSE BOUCHE

STARTERS

SMOKED HADDOCK ARANCINI
béarnaise sauce, parmesan crisp

MACSWEEN'S HAGGIS
carrot & star anise purée, savoy cabbage, local whisky pepper sauce

HAM HOCK & LEEK TART
Stornoway black pudding, mustard dressing

CRISPY HEN'S EGG
truffled cauliflower purée, forest mushrooms on toast

PALATE CLEANSER

SEASONAL SORBET

MAINS

SLOW-BRAISED FEATHERBLADE OF BEEF
crispy onion mash, cavolo nero, red wine jus

PHEASANT SCHNITZEL
girolle mushrooms, burnt butter, jerusalem artichoke, roasted almonds

MONKFISH WELLINGTON
potato fondant, tenderstem broccoli, caviar hollandaise

BEETROOT & GOAT'S CHEESE RISOTTO
pearl onions, candied walnuts

DESSERTS

BREAD & BUTTER PUDDING
white chocolate & apricot

LEMON & PISTACHIO CAKE
chantilly cream

EGGNOG CREME BRULEE
homemade shortbread

CHOCOLATE BAILEYS TART
raspberry sorbet

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.