

HOGMANAY DINNER

GLASS OF PROSECCO & CANAPES

AMUSE BOUCHE

LOCAL OYSTERS (gf)
pickled seaweed

STARTERS

LANGOUSTINES ON TOAST
shellfish bisque

FEARANN EILEAN IARMAIN VENISON CARPACCIO (gf)
truffle aioli, aged parmesan, pickle

LOBSTER & CHORIZO ARANCINI
hollandaise sauce

PROSECCO SORBET

MAINS

ROAST MONKFISH
confit duck leg risotto, kale, red wine jus

FEARANN EILEAN IARMAIN VENISON WELLINGTON
fondant potato, truffle jus

GUINEA FOWL
carrot & anise puree, crispy wing, braised gem lettuce, forest mushrooms, haggis quail scotch egg, port jus

DESSERTS

SELECTION OF SWEET TREATS

85.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | 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.

HOGMANAY DINNER VEGETARIAN/VEGAN

STARTERS

SOUP OF THE DAY (v) 7.50
bread

CRISPY KING OYSTER MUSHROOM (ve) 9.00
wild garlic aioli

BEETROOT & PEAR SALAD (veo) 9.00
blue cheese

HAGGIS BONBONS (ve) 9.00
turnip, gravy

MAINS

SAUSAGE ROLL (ve) 15.00
tomato & cucumber salad, homemade brown sauce, fries

NUT ROAST (ve) 18.95
seasonal vegetables, apricot & sage sauce

MUSHROOM & PEA BARLEY RISOTTO (v) 16.00
winter truffle, kale

HAGGIS (v) 15.00
baby potato, seasonal veg, gravy

SALT-BAKED CELERIAC (ve) 15.00
salsa verde, savoy cabbage

DESSERTS

RHUBARB & GINGER CAKE (v) 9.00
berries

CHOCOLATE BROWNIE TORTE (v) 9.00
berries

SELECTION OF SORBETS (v) 9.00

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