

HOGMANAY GALA DINNER MENU

CANAPES

HAGGIS BON BONS (vo, veo)

SMOKED SALMON TARTARE (gf)

WILD MUSHROOM CROSTINI (ve)

PRE STARTER

CULLEN SKINK

ROAST CELERIAC & THYME SOUP

BEETROOT SOUP

STARTER

CURED SALMON

honey-mustard dressing, pickled cucumber, dill

HAM HOCK TERRINE

plum chutney, toasted sourdough

BEETROOT & HORSERADISH TARTARE (veo)

goat's cheese mousse, garlic parsley croutons

MAIN

CHICKEN BALMORAL

mashed potato, honey-glazed carrots, whisky sauce

BRAISED OX CHEEK

bourguignon sauce, mashed potatoes

WILD MUSHROOM & CHESTNUT WELLINGTON

celeriac puree, roast pumpkin

SALMON

baby potatoes, onion purée, semi-dried cherry tomatoes, parsley & garlic sauce.

SORBET

BRAMBLE

SPICED PUMPKIN

DESSERTS

SCOTTISH CRANACHAN

SPICED PUMPKIN TART

chestnut ice cream

STICKY TOFFEE PUDDING

SCOTTISH CHEESES