

Hogmanay Menu

ADVANCE BOOKING
ESSENTIAL



£75.00
PER PERSON



AMUSE BOUCHE

Haggis Bonbon with Red Onion Chutney & Microherbs
Crumb-Coated Brie with Winter Cranberry Jam

STARTERS

Seared West Coast Scallops with Stornoway Black Pudding & Caramelised Apple
Pan-seared scallops with black pudding, caramelised apple, and a drizzle of cider reduction
Scottish Smoked Salmon Bruschetta
Toasted sourdough topped with smoked salmon, crème fraîche, dill, and lemon zest
Pressed Ham Hock Terrine with Whisky Mustard & Oatcakes
Slow-cooked ham hock served with whisky mustard, pickled vegetables, and oatcakes
Grilled Portobello Mushroom with Crowdie & Herb Oat Crumble
Grilled mushroom topped with whipped Scottish crowdie & an oat crumble, finished with balsamic glaze

INTERMEDIATE

Blood Orange Sorbet

MAIN COURSES

Pan-Roasted Duck Breast with Plum & Port Sauce
Served with fondant potato, buttered kale, and glazed baby carrots
Citrus-Crusted Scottish Salmon with Herb Butter Sauce
Oven-roasted salmon with a zesty crust, fondant potato, and seasonal vegetables
Pan-Seared Chicken Breast with Tarragon & Lemon Velouté (Gluten-Free)
Free-range chicken on celeriac purée with seasonal greens and roasted baby carrots
Root Vegetable Wellington with Whisky Shallot Jus
Flaky pastry filled with roasted root vegetables & wild mushrooms, served with fondant potato & greens

DESSERTS

Raspberry & Pistachio Roulade
Light sponge rolled with raspberry compote and pistachio cream
Traditional Cranachan
Toasted oats, whisky-soaked raspberries, honey, and whipped cream
Classic Tiramisu with a Scottish Touch
Espresso-soaked sponge with whisky mascarpone and cocoa dusting
Scottish Cheese Board
Caboc, Strathdon Blue, and Mull Cheddar with oatcakes, chutney, and grapes