



Hogmanay Menu

Starters

Roasted Squash and Sweet Potato Soup perfumed with Lemongrass accompanied with a Pumpkin Seed Crusty Roll

Pressed Ayrshire Ham Hock Terrine with Celeriac Remoulade and Endive Hearts

Lobster and Crab with Homemade Truffle Mayonnaise Potato Salad and Caviar

Grilled Goats Cheese with Pear, Roquette and Walnut Salad Dressed in an aged Balsamic Vinegar

Medley of Melons with Peppermint Syrup and Mango Sorbet

Mains

Surf 'n' Turf
6oz Prime Fillet and Half "Port" Lobster with Grilled Tomato,
Roasted Portobello Mushroom, Onion Rings and
Medallions of Garlic Chilli Butter

Oven Roasted Salmon with Creamed Potato, Crispy Kale and Mussel
and Saffron Cream

Chicken Supreme with Roasted Neeps, Haggis Bon Bon served with a
Pink Peppercorn Sauce

Seabass Fillets with Olives, Sundried Tomatoes Wilted Spinach and Pesto Sauce

Spicy Three Bean Stew with Roasted Mediterranean Vegetables and
Hand Rolled Gnocchi

Desserts

Champagne and Strawberry Cheesecake Winter Berry Compote and
Double Vanilla Ice Cream

Creamed Rice with Cardamom with Crystallised Rose Petal and Pineapple Crisp

Mint Chocolate Mousse made Rich with Dark Chocolate and Peppermint
Finished with Chocolate Biscuit

Selection of Continental Cheeses with Apricot and Apple Chutney, Grapes,
Pickled Celery and Biscuit

£55