



# HOGMANAY MENU

**Traditional Scottish Broth Soup**

With Farmhouse Bread

**Haggis, Neeps & Tatties**

Layered Haggis, Turnip & Mashed Potato with a Drambuie Sauce

**Smoked Salmon Terrine**

Cream Cheese, Capers, Fresh Dill & Lemon on Bed of Sliced Cucumber

**Baked Camembert**

With Fresh Rosemary, Thyme & Heather Honey

**Aioli Garlic Mushroom**

Resting on Sourdough Bread

**6oz Fillet Steak Prime Scottish Fillet Steak**

with Hand Cut Chips, Field Mushroom, Vine Tomatoes and Onion Rings with a  
Blayva Sauce Or Prime Scottish Fillet Steak with ½ lobster Thermidor in Saffron  
Sauce (£12 Supplement )

**Seabass**

Grilled Seabass & King Prawns in a Champagne Velouté Sauce with Sauteed  
Potatoes & Seasonal Vegetables

**Slow Cooked Braised Lamb Shank**

With a Bordeaux Red Wine & Rosemary Jus on a Bed of Chive Mash Potato

**Balmoral Chicken**

Chicken Breast Stuffed with Stornoway Black Pudding Wrapped in Parma Ham In  
a Glenmorangie Whisky Sauce Served with Fondant Potato

**Vegetarian Nut Wellington**

Delicious roasted nuts in a flaky pastry

**Baked Honey Gammon**

Yorkshire Pudding and a Rich Pan Gravy , Served with a Duo of Potatoes &  
Seasonal Vegetables

**Lemon & Lime Tart**

In Shortcrust Pastry with Chantilly Cream

**Cranachan**

Oats, Cream, Whisky and Raspberries served Scottish Shortbread

**Butter Scotch Pancakes**

With Double Jersey Ice Cream & Toffee Sauce

**Sticky Toffee Pudding**

In a Butterscotch sauce with Fresh Pouring Cream

**Cheeseboard**

A Selection of Fine Cheeses with Chutney & Crackers

**3 Courses - £55**