

Hooray For HOGMANAY

3 COURSES | £55

LIVE PIANIST

31st December



Enjoy the soothing sounds of
our live pianist as the perfect
backdrop to your dining
experience.

APPETISERS

Traditional Scottish Broth Soup | served 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 a bed of sliced cucumber.

Baked Camembert | with fresh rosemary, thyme & heather honey.

Garlic Aioli Mushrooms | resting on sourdough bread.

MAIN COURSES

6oz Prime Scottish Fillet Steak | with a choice of: hand-cut chips, field mushroom, vine tomatoes, onion rings with Glayva sauce OR with 1/2 lobster thermidor in saffron sauce (£12 supplement).

Seabass | grilled seabass with king prawns in a champagne velouté sauce, served with sautéed potatoes & seasonal vegetables.

Slow-Cooked Braised Lamb Shank | in a Bordeaux red wine & rosemary jus on a bed of chive mash potato.

Balmoral Chicken | stuffed with Stornoway black pudding, wrapped in parma ham with a Glenmorangie whisky sauce, served with fondant potato.

Vegetarian Nut Wellington | delicious roasted nuts in flaky pastry.

Baked Honey Gammon | served with Yorkshire pudding and a rich pan gravy, accompanied by a duo of potatoes & seasonal vegetables.

DESSERTS

Lemon & Lime Tart | in shortcrust pastry with Chantilly cream.

Cranachan | oats, cream, whisky, and raspberries served with Scottish shortbread.

Butterscotch Pancakes | with butterscotch sauce and fresh pouring cream.

Cheeseboard | a selection of fine cheeses with chutney and crackers.