

HOGMANAY

MENU

AMUSE BOUCHE

TERRINE OF HAGGIS NEEPS AND TATTIES
WITH CLAPSHOT AND WHISKY

STARTER

SMOKED BREAST OF DUCK
LIVER PARFAIT CROUTON, RED WINE
ONIONS, PURPLE SHISO, SHERRY VINEGAR
DRESSING

MAIN COURSE

BRAISED SCOTCH BEEF CHEEK
STORNOWAY BLACK PUDDING PRESSE, CARROT THREE WAYS,
PUREE, ROAST AND CRISPS FINISHED WITH A RICH BEEF
BRAISING JUSS WITH A SHALLOT TARTARE

DESSERT

FLAVOURS OF "CRANACHAN"
MERINGUE SHARDS, OATMEAL BRITTLE, WHISKY CREAM,
RASPBERRY GEL WITH FRESH RASPBERRIES AND HONEY ICE CREAM

TO FINISH

TEA AND COFFEE SERVED WITH PETIT FOURS

HOGMANAY MENU SERVED FROM 8PM
£49.95 PER PERSON