



HOGMANAY MENU

STARTERS

Haggis Scotch Egg with Arran Mustard
served with Apple Salad & Whisky Mayonnaise

Salad of Smoked Salmon & Prawn Marie Rose
with Baby Gem

Scotch Broth with slow cooked Lamb & Pearl Barley
served with Freshly Baked Crusty Bread

Chilled Melon & Fresh Fruits (v)
with Berry Coulis & Champagne Sorbet

Bang Bang Squid & Fresh water Prawns Coated with Hot & Spicy Sauce
topped with Chilli Peanuts

Smooth Chicken Liver Parfait
with Spiced Apple Chutney & Oatcakes

Salad of Strathdon Blue Cheese & Poached Pear
with Maple glazed Pancetta, Candied Walnuts & Vinaigrette Dressing

MAIN COURSES

Pan Fried Fillet of Stonebass
with Sautéed Potatoes, Celeriac & Smoked Haddock Slaw, Samphire & a Capers & Dill Butter Sauce

Homemade Individual Scotch Lamb & Rosemary Pie
served with Creamed Potatoes, Buttered Market Vegetables & Onion Gravy

Roast Breast of Chicken with Garlic & Thyme
served with Breaded Haggis Cake, Turnip Puree, Champ Tatties & Peppered Whisky Cream Sauce

Penne Pasta (v)
with Leeks, Spinach, Pine Kernels & Scottish Blue Cheese served with Garlic Bread

Steamed Halibut in White Wine
with Leeks & Asparagus glazed with Mull Cheddar & served with crushed Baby Potatoes

Casserole of Venison
with Root Vegetables, Red Wine, Juniper & Thyme served with Creamed Potatoes

Breaded Pork fillet Schnitzels
with Creamy Savoy Cabbage, Mustard & Bacon, served with Forest Mushroom Sauce & a Bucket of Chips





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DESSERTS

Apple & Sultana Crumble with Sauce Anglaise (v)

served with Cinnamon & Pecan Ice Cream

Mixed Berry Meringue with Chocolate Curls (v)

with Vanilla Whipped Cream, Raspberry Coulis & After Eight Ice Cream

Selection of Scottish Farmhouse Cheese

with Chutney, Grapes & Biscuits

Raspberry Cranachan Sundae (v)

*with fresh Raspberries, Whisky Whipped Cream,
Oatmeal, Heather Honey & Scottish Tablet Ice Cream served with Butter Shortbread*

Souter's Sticky Toffee Pudding (v)

with Butterscotch Sauce & Girvan Gelateria Vanilla Ice Cream

Chocolate & Orange Cheesecake flavoured with Drambuie

served with Honeycomb Ice Cream

Add Freshly Ground Coffee or Tea with Shortbread for – £2.95

3 Course – £39.95

*Step into the New Year IN STYLE
with a feast worth remembering*

FOOD ALLERGIES & INTOLERANCE:

Before placing your order please speak to our staff about your requirements.

