



HIGHGROVE
— HOUSE HOTEL —

Hogmanay Menu

Four Courses
Tea, Coffee and Petit Fours
£59.50

- Starters -

Hendrick's Gin Cured Salmon

Served with Pickled Beetroot, Cucumber and Radish Salad, Horseradish Cream

Chicken and Smoked Ham Terrine

Served with Plum and Apple Chutney and Toasted Brioche

Platter of Melon and Soft Fruits

Served with Passionfruit Syrup and Pink Grapefruit Sorbet

Goose Liver Parfait

Served with Onion Jam, Toasted Hazelnuts and Brioche

Mousseline of Scottish Scallops

With a light Cheddar Gratin, Spinach, Samphire and Pastry Fleurons

- Intermediate -

Truffled Mushroom and Celeriac Soup

or

Mango Sorbet and Rum Pina Colada Refresher



HIGHGROVE
— HOUSE HOTEL —

- Main Courses -

Duck au Poivre

Pan Roasted Breast of Duckling served with Carrots, Pomme Puree
and Pink Peppercorn and Brandy Cream Sauce

Herb Roasted Supreme of Corn Fed Chicken

With Savoury Rice Pilaf, Braised Leeks, and Morel Mushroom Sauce

Sirloin of Caledonian Beef

Served with Fondant Potatoes, Root Vegetables and Madeira Jus

Tranche of Salmon

Served with Velouté Potatoes, Garlic Buttered Langoustine Tails and Winter Greens

Vegetable Pithivier

Served with Roasted Tomatoes, Sautéed Potatoes and an aged Balsamic Dressing

- Desserts -

Highgrove Grand Dessert

A selection of Mini Desserts, Costley's Ice Cream and Accompaniments

Selection of Cheeses

Served with Grapes, Celery, Biscuits and Chutney