



Hogmanay 2016

Amuse Bouche of
Sweet Scallops & Leeks, Beef Fillet Tataki,
Chilled Asparagus Soup

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Lemon Sorbet
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Roast Aberdeen Angus Striploin served with Roast Chestnuts,
Fondant Potato, Smoked Turnip & a Rich Red wine Jus

Baked Scottish Smoked Salmon with Samphire, Caper Butter
& Buttered Crushed Potatoes

Quickly Seared Duck Breast with Morello & Dark Chocolate Orange
Sauce, Served with Caramelized Brussel Sprouts & Classic
Dauphinoise Potatoes

Asparagus & Leek Tart Served with Pea Barley, Cauliflower Puree
& a Vegetable Velouté, with a side of Dauphinoise Potatoes

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Sticky Ginger Sponge Pudding Served with an Orange & Toffee
Sauce, Arran Gold Ice Cream & a Winter Berry Compote

Scottish Cheese Selection with Handmade Oatcakes

Deconstructed Wild Berry Cheesecake with Cranachan Ice Cream

Classic Scottish Cranachan with Vanilla/Brandy Cream & homemade
Mint Shortbread.

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Coffee & Choco Handmade Artisan Chocolates (Cherry Kirsch)

Adult - £29.99, Children £19.95