

Hogmanay Menu

Available 31st December / 3 courses - £69.50

STARTERS

MELON WITH SERRANO HAM

Peach coulis (gf)

ROASTED PARSNIP SOUP

Parsnip crisp, thyme oil, truffle cream with warm soda bread (gf option, v)

HAM HOCK & APRICOT TERRINE

Homemade piccalilli & toasted sourdough bread

SWEETCORN RIBS

Twice cooked, manchego cheese, lime, cilantro dip (v, ve option, gf)

MAINS

MULLED WINE BRAISED BEEF CHEEKS

Slow braised beef cheeks, potato terrine, glazed heritage carrots, turnip, mulled wine jus. (gf)

ASIAN GLAZED CHICKEN CONFIT

Pak choy, pickled cucumber, coconut & kaffir lime rice, soy ginger glaze. (df)

LEMON & HERB CRUSTED SCOTTISH SALMON

Buttery crushed baby potatoes, glazed heritage carrots, samphire & crispy leeks, Champagne dill sauce. (gf)

WOODLAND VEGETABLE LASAGNE

With wild mushrooms, roasted squash, Taleggio, truffle Parmesan cream & crispy sage. (v)

DESSERTS

TIRAMISU CHEESECAKE

Coffee anglaise, hazelnut ice cream

STICKY TOFFEE SUNDAE

Vanilla ice-cream, warm caramel sauce, candied pecans & brown butter shortbread crumb. (gf option)

CHOCOLATE DELICE

Macerated cherry compote, chocolate soil, hazelnut praline.

SCOTTISH CHEESES

A selection of Clava Brie, Lockerbie Cheddar, and Strathdon Blue cheeses, served with biscuits grapes and chutney.

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or are prepared in an area where nuts are present. Menu version - 08 /26

