

Hogmanay

NEW YEAR'S EVE MENU

31ST DECEMBER

3 COURSES

ADULTS **£75** PER PERSON

CHILDREN **£37.50** PER PERSON

UNDER 5s **£4.95** PER PERSON

SCAN TO
VIEW THE
CHILDREN'S
MENUS



Starters

SCOTTISH SMOKED SALMON PARCEL GI
filled with chive and cream cheese.

HAGGIS TOWER
A stack of haggis crowned with cream neeps and tatties
drizzled with a whisky - infused peppercorn sauce.

ROASTED VEGETABLE BRUSCHETTA VG

Mains

SCOTTISH GRILLED SALMON GI
with king prawn risotto.

BELLY PORK
with haggis bon bons and a Whisky and smoked apple sauce.

ROASTED CAULIFLOWER VG
served with pesto gnocchi and garlic bread.



Desserts

RASPBERRY & WHITE CHOCOLATE ROULADE
with Chambord cream.

TIRAMISU CHEESECAKE
with chocolate and hazelnut ice cream.

STICKY TOFFEE PUDDING VG
with dairy-free ice cream or whisky infused cream.

VG - Vegan | GI - Gluten Intolerant