



## Hogmanay Menu

### **Butternut Squash & Tomato Soup**

*Coriander Oil, Indian Spiced Scone*

### **Pan-Seared King Scallops**

*Black Pudding Croquette, Cauliflower Puree, Red Fish Reduction*

### **Confit Duck Spring Roll**

*Scented with Hoi Sin, Served with an Artisan Salad and Spiced Orange Glaze*

### **Little Tomato Rissoles**

*Goats Cheese, Hand Made Pesto, Confit Tomato, Little Herb Salad, Balsamic Syrup*

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### **Pave of Venison**

*Marinated in Red Wine, Beetroot Dauphinoise Potato, Creamed Savoy Cabbage & Celeriac,  
Baby Carrots, Dark Chocolate Enhanced Shiraz & Game Stock Jus*

### **Guinea Fowl Supreme**

*Haggis Mille Feuille, Potato Rosti, Clapshot Croquette, Malt Whisky Sauce*

### **Scottish Salmon "Paella"**

*Saffron and Seafood Risotto, Crisp Pancetta, Chorizo, Carrot and Courgette Ribbons,  
Clams, Prawns & Mussels, Butter Sauce*

### **Vegetarian Haggis Wellington**

*Portobello Mushroom, Vegetarian Style Haggis, Spinach, Blue Monday Cheese,  
Golden Puff Pastry, Truffled Mushroom Ragout*

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### **Iced Cloutie Dumpling Parfait**

*Granny's Old Recipe made into a Smooth Iced Parfait with Cognac Soused Oranges*

### **Warm Pear & Frangipane Tart**

*White Wine Poached Pear, Almond Paste, Crème Anglaise*

### **Cranachan Pavlova**

*Honey, Whisky & Raspberry Cheesecake Cream, Pinhead Oat Praline, Shortbread Tuile*

### **Chef's Cheese Selection**

*Apple, Grapes, Celery, Quince*

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### **Tea/Coffee**

### **Scottish Tablet and Malt Whisky Fudge**

2 Courses £30.00 ~ 3 Courses £35.00

