



HOGMANAY GALA DINNER

AMUSE BOUCHE

SMOKED SALMON & PRAWN ROULADE

Lobster mayonnaise · roast shellfish oil

STARTERS

DUCK LIVER & FOIE GRAS PARFAIT

Blackberry gel · Autumn fruit chutney · toasted brioche

SEARED KING SCALLOPS

Champagne & vanilla velouté · broad beans · bacon · whipped sweet potato

ROAST CELERIAC, PARSNIP & TRUFFLE SOUP (V)

Lightly spiced · woodland mushroom pasty

MAINS

RACK OF SCOTCH LAMB

Parmentier potatoes · Puy lentil, red pepper & pancetta fondue · slow roast plum tomatoes · tarragon jus

PAVÉ OF WEST COAST HALLIBUT

Saffron mash · vegetable & borlotti bean ragout · wilted kale · Noilly Prat sauce

PRIME SCOTCH FILLET OF BEEF

Dauphinoise potatoes · glazed baby vegetables · roast chestnuts · port wine jus

THYME SCENTED BUTTERED CHICKEN

Anchor Line roast potatoes · haggis bon bons · honey-roast root vegetables · whisky-mushroom sauce

ASPARAGUS, LEMON & CEP RISOTTO

Josper grilled asparagus · woodland mushroom & baby spinach · beetroot crisps · gremolata

DESSERTS

MANGO & PASSION FRUIT DOME

Dark chocolate dome · mango & passion fruit mousse · mango pureé · chocolate Reuben · caramelised white chocolate

AFFOGATO

Grand Marnier shot · vanilla ice cream · tablet

KEY LIME PIE

Light lime syllabub mousse · crunchy biscuit base · Pavlova powder · lime & poppy seed syrup · rhubarb splash · tuile

CLARKS OF PENICUIK CHEESE

Scottish cheese selection · home-made chutney · grapes · Scottish oatcakes

COFFEE

All allergen guide to all our dishes is available on request