

# Hogmanay Menu

***Available from 12 noon – 9.30pm***

Roasted Vine Plum Tomato and Puy Lentil Soup

Warm Smoked Salmon, Crab and Parmesan Tartlet  
*With crisp rocket salad and lemon basil dressing*

Salad of Smoked Venison, Blue Cheese and Candied Walnuts  
*With apple gel & honey mustard dressing*

Smoked Duck Liver Parfait with Streaky Bacon & Thyme  
*Served with an apple & ale chutney and toasted onion bread*

Crispy Breaded Goats Cheese  
*With beetroot relish and hazelnuts*

Mini Creamy Smoked Haddock Fish Pie  
*Topped with an Arran cheddar mash*



Beef and Venison Bourguignon  
*Shallots, button mushrooms and lardons of bacon*

Pan Roasted Duck Breast  
*With a redcurrant & rosemary jus*

Baked Cauliflower Tartlet  
*With a broccoli & mature cheddar cheese sauce with a toasted almond crumb and baby potatoes*

Breast of Chicken filled with Rabbie's Haggis  
*Wrapped in streaky bacon & served with a whisky sauce*

Grilled Scottish Salmon  
*On a langoustine and leek risotto drizzled with herb oil*

Braised Feather Blade Steak  
*With wild mushrooms and red wine jus*



Warm Chocolate Fondant  
*With a baileys chocolate sauce, vanilla ice cream & compote of berries*

Sticky Toffee Pudding  
*Served with a hot butterscotch sauce & vanilla ice cream*

Lemon Posset  
*With raspberry sorbet and shortbread*

Strawberry, White Chocolate and Lime Cheesecake  
*Served with whipped cream and berry compote*

Slate of Scottish Cheeses  
*Arran Cheddar, Blue Murder & Howgate Brie with biscuits, grapes & fruit chutney*

Selection of Luxury Ice Creams  
*Choose 3 from List Below;*  
*Vanilla, Strawberry, Chocolate, Scottish Tablet or Raspberry and Honey Comb*



**2 courses £19.95**  
**3 courses £24.95**