



Hogmanay Menu 2023

£49.50 per head

Starters

Mini baked camembert with garlic & rosemary focaccia, red onion & chilli jam

4 hour slow braised lamb shoulder traditional stovies (gf)(df)

Veggie haggis bon bons, whisky sauce & crispy kale (vegan)

Mains

Pan fried salmon with partan bree, spinach & nutmeg purée, samphire (gf)

8oz Scottish fillet with rumblethump potato, mushroom duxelle,
crispy haggis rings, Scotch whisky peppercorn sauce

Beetroot wellington with hasselback potatoes,
braised red cabbage, maple roasted roots, red wine sauce (vegan)

Dessert

Section of Scottish cheese, oatcakes, grapes, celery, red onion chutney (gf)

Espresso & walnut crème brûlée with white chocolate & raspberry dipped shortbread

Traditional Cranachan whisky flavoured whipped cream, raspberry's,
honey, toasted oats, topped with a shortbread crumb

Please notify us in advance of any other dietary requirements not noted