

Hogmanay Dinner Menu 2017

*Freshly prepared Lentil Soup
Served with crusty bread and butter*

*Mixed Mushroom Fricassée
Presented on toasted brioche bread, served with salad*

*Melon, Kiwi and Strawberry Cocktail
With a hint of Malibu*

*Chicken Balmoral
Plump chicken breast stuffed with haggis, accompanied with creamy whisky sauce,
baby boiled potatoes and fresh seasonal vegetables*

*Roast Striploin of Scottish Beef
Napped with red wine and shallot gravy, served with baby boiled potatoes
and fresh seasonal vegetables*

*Lemon Pepper Salmon
Lightly cured and smoked salmon fillet with a lemon pepper coating,
served with baby boiled potatoes and fresh seasonal vegetables*

*Spinach and Ricotta Ravioli
Bound in a white wine cream sauce, served with garlic bread and salad garnish*

*Cranachan
Traditional Scottish dessert of whipped double cream, toasted oatmeal,
whisky, honey and fresh raspberries*

*Chocolate Fondant
Served with Vanilla ice cream*

*Selection of Scottish Cheeses
Served with savoury biscuits and oatcakes*

Selection of Ice Creams or Sorbets

*Tea or Coffee
Served with something sweet*