



Hogmanay

Canapés

HAND DIVED PAN SEARED KING SCALLOPS

With Lemongrass and Salsa Verde

CRAB TIAN

With Avocado, Mango, Micro Herbs and Lime

WOOD PIGEON BREASTS

*With Grilled Pak Choi, Carrot Puree, Hazelnuts
And Wild Mushrooms*

HOMEMADE MUSHROOM RAVIOLI

With Creamy Sauce and Parmesan Crisps

Consommé with Deslignac Royales

Lemon Sorbet

WHOLE LOCH CRINAN LANGOUSTINES

With Hand Cut Chips, Crispy Salad and Garlic Aioli

GRILLED FILLET OF TURBOT

Saffron Baby Potatoes, Broccoli, White Wine Sauce and Caviar

ROAST RACK OF ARGYLL LAMB

Fondant Potatoes, Baby Vegetables, Pommery Mustard Sauce

WILD SCOTTISH VENSION HAUNCH

*Dauphinoise Potatoes, Braised Red Cabage, Wild Mushrooms
Port Bramble Jus*

THREE CHEESE RISOTTO

Sourdough Garlic Bread

BERRY DELICE

A light Mixed Berries Mousse and blackcurrant Glaze

HOT CHOCOLATE FONDANT

with caramel sauce

CLASSIC CRÈME BRULEE

with a Crunchy Caramelised Topping

SELECTION OF ICE CREAM

WHOLE STILTON, SELECTION OF SCOTTISH CHEESES

quince jelly and home made chutney

After Dinner Caffia Coffee

Petit Fours