



30th December 2024

Canapés

MOZZARELLA AND WINTER FRUIT SALAD
with Orange and Pomegranate

LOCH ETIVE MUSSELS
in a Creamy White Wine and Garlic Sauce

TRIO OF SMOKED FISH
*Smoked Salmon, Smoked Mussels, and Smoked Mackerel Pate
with Oatcakes, Lemon Aioli and Baby Capers*

STEAK TARTARE
*Raw Chopped Beef with Shallot, Capers and cornichons
Topped with Egg Yolk*

ROASTED BUTTERNUT SQUASH SOUP
with Toasted Hazelnuts

Mango Sorbet

WHOLE LOCH CRINAN LANGOUSTINES
Hand Cut Chips, Crispy Salad and Aioli

PAN-FRIED DUCK BREAST
*Crushed Baby Potatoes, Crispy Kale
Port Jus*

LOCH CRINAN BOUILLABAISSÉ
Selection of Seafood, Potato, Peppers, Fennel Croutons

GRILLED RIBEYE STEAK
*Crispy Salad, Hand cut Chips, Roasted Vine Tomatoes
Diane Sauce*

CREAMY POTATO GNOCCHI
Baby Spinach, Wild Mushrooms and Gorgonzola

LEMON MERINGUE CHEESECAKE
DARK CHOCOLATE TART *with Raspberry Coulis*
HOT BRAMLEY APPLE CRUMBLE *with Ice cream*

SELECTION OF ICE CREAMS

WHOLE STILTON, SELECTION OF SCOTTISH CHEESES
Quince Jelly and Homemade Chutney

After Dinner Caffia Coffee
Hand Made Petit Fours

