



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*

BEETROOT AND WALNUT MINI TARTS

with Goats Cheese

Beef Consommé with Ravioli

Lemon Sorbet

LOBSTER THERMIDOR

with Hand Cut Chips and Crispy Salad

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

STEAK AU POIVRE

*Roast Potatoes, Asparagus, Baby Carrots and Wild Mushrooms
Cognac Jus*

SAFFRON, ARTICHOKE, LEMON RISOTTO

CARAMELISED WHITE CHOCOLATE MOUSSE

with Pear Puree, Lime Sorbet and Cinnamon Crumble

HOT CHOCOLATE FONDANT

with Caramel Sauce

CLASSIC CRÈME BRULEE

with a Crunchy Caramelised Topping

SELECTION OF ICE CREAM

SELECTION OF SCOTTISH CHEESE AND CHUTNEY

After Dinner Caffia Coffee

Hand Made Petit Fours