

30th December 2026



Canapés

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HERITAGE TOMATO AND BURRATA SALAD
Pesto Dressing

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, & Pickled Cucumber

SLOW COOKED BEEF ARANCINI
Arborio Rice & Parmigiano Reggiano Cheese

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Roasted Butternut Squash Soup
with Toasted Hazelnuts

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Lemon Sorbet

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

CORN FED ROAST GUINEA FOWEL
Potato Gratin, Buttered Leek, Roast Carrot, Mushroom Sauce

PAN SEARED COD
Parsley Crushed Potato, Buttered Leek, Green Vegetables, & Beurre Blanc

FILLET OF BEEF
Dauphinoise Potato, Glazed Shallot, Green Vegetables, Red Wine Jus

MUSHROOM CHESTNUT PITHIVIER
Parsnip, Glazed Carrot, Mushroom Sauce

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WHITE CHOCOLATE MOUSSE
Pear Puree, Lime Sorbet and Cinnamon Crumble

APPLE & RHUBARB CRUMBLE
Vanilla Ice Cream

WHISKEY PANNA COTTA
Toffee Sauce

SELECTION OF ICE CREAM

SELECTION OF SCOTTISH CHEESES
Whole Stilton, Quince Jelly, and Homemade Chutney

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After Dinner Caffia Coffee
Hand Made Petit Fours