

Hogmanay



Canapés

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JUMBO PRAWN COCKTAIL
Pickled Cucumber, Marie Rose, Tomato, Lemon

PAN SEARED SCALLOPS
Black Pudding, Apple Puree, Cider Beurre Blanc

STEAK TARTARE
Shallot, Caper, Cornichon, Shimeji Mushroom, Egg Yolk

BEETROOT & GOAT CHEESE SALAD
Candied Walnut, Balsamic Glaze

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Celeriac Velouté

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Passionfruit Sorbet

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LOBSTER THERMIDOR
With Hand Cut Chips and Crispy Salad

PAN SEARED FILLET OF HALIBUT
Saffron Baby Potatoes, Broccoli, White Wine Sauce and Caviar

ROAST RACK OF ARGYLL LAMB
Fondant Potatoes, Baby Vegetables, Pommery Mustard Sauce

ROAST DUCK BREAST
Glazed Carrots, Braised Chicory, Grand Marnier Jus

WILD MUSHROOM & BLACK TRUFFLE RISOTTO
Parmesan Crisp

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CRÈME BRULEE
Baked Vanilla Custard, Caramelised Sugar Topping

HOT CHOCOLATE FONDANT
Vanilla Ice Cream, Raspberry Jus

CARAMELISED LEMON TART
Candied Lemon, Raspberry Sorbet

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 Four