



# HOGMANAY

## GALA DINNER & CEILIDH

### FOUR-COURSE CELEBRATION MENU

#### Canapés

##### Venison Bon Bon

Crispy venison bon bon served with mustard aioli and mulberry jam pickle.

##### Haggis Bon Bon

Traditional haggis bon bon served with peppercorn brandy jus

##### Ratatouille & Green Apple Tart <sup>v</sup>

Ratatouille tart with green apple and seasonal herbs

##### Vegan Haggis Bon Bon <sup>ve</sup>

Vegan haggis bon bon served with peppercorn brandy jus

#### Starters

##### Highland Beef Tartare

Hand-cut Highland beef tartare with tarragon, mustard caviar and toasted brioche

##### Seared Scallops

Pan-seared scallops served with lobster bisque, asparagus pickle and sea greens

##### Black Garlic & Goat's Cheese Tartlet <sup>v</sup>

Black garlic and goat's cheese tartlet served with candied beetroot

##### Mushroom & Coconut Parfait <sup>ve</sup>

Creamy mushroom and coconut parfait infused with brandy and mirin, served with fresh mango salsa and toasted gluten-free bread

#### Main Courses

##### Braised Lamb Rump

Braised lamb rump with a wild garlic crust, heritage carrots, fondant potato, lamb jus and warm flatbread

##### Feather Blade of Beef

Slow-cooked feather blade of beef served with herb mash, roasted potatoes, seasonal greens and Talisker whisky jus

##### Pan-Seared Tofu <sup>ve</sup>

Golden pan-seared tofu served with grilled leeks, baby potatoes, green goddess dressing, and a drizzle of smoky olive oil, creating a fresh and flavourful plant-based dish

##### Local Fish of the Day

Fresh local fish served in a warm coconut broth with mussels, scallops, sea greens and in-house baked bread

##### Vegetable Shepherd's Pie <sup>v</sup>

Roasted butternut squash and garden vegetable shepherd's pie topped with buttery mash and gratinated cheese, served with seasonal greens

#### Desserts

##### Basil Panna Cotta <sup>v</sup>

Creamy basil panna cotta served with tomato jam and dried olives

##### Warm Chocolate Ganache <sup>v ve</sup>

Warm chocolate ganache served with pickled strawberries and vanilla ice cream

<sup>v</sup> Vegetarian <sup>ve</sup> Vegan <sup>ve</sup> Vegan on request

Please inform a member of our team of any allergies, intolerances or dietary requirements before placing your order. Not all ingredients are listed on the menu and, whilst every effort is made to avoid cross-contamination, we cannot guarantee that our dishes are allergen-free.

Full allergen information is available on request.