



HOGMANAY MENU

NEW YEAR'S EVE DINNER

STARTERS

Roasted Parsnip & Heather Honey Soup

Finished with thyme cream

Haggis Compote

Served with a turnip crisp and Drambuie cream

Classic Cullen Skink

Finished with herb oil

MAINS

Herb-Crusted Venison

Served with dauphinoise potato, roasted root vegetables and blackberry jus

Butter-Poached Cod

Served with fondant potato, crispy kale and caper beurre blanc

Balmoral Chicken

Served with clapshot, roasted vegetables and whisky sauce

Mushroom, Leek & Thyme Pie (Vegetarian)

Served with roasted vegetables and creamed potato

DESSERTS

Sticky Toffee Pudding

Served warm with vanilla ice cream

Winter-Spiced Panna Cotta

Served with mulled berries

Salted Caramel Profiteroles

Served with chocolate sauce and vanilla ice cream