



## *Hogmanay Gala Dinner*

*Winter vegetable and lentil soup with curly kale (vegan, gf)*

*Warm haggis and Arran cheddar tartlet,  
coarse grain mustard and whisky sauce*

*"Hot" Smoked Shetland salmon, potato scone, asparagus,  
poached egg, chive hollandaise*



*6 hour braised feather blade of beef*

*Parma ham wrapped Pollock fillet, peas,  
smoked streaky bacon and parsley sauce*

*Jerusalem artichoke, parmesan and crispy kale risotto (v)*

*Charred free range chicken breast with a white pudding stuffing  
and leek stuffing, red wine jus*

*(Served with thyme glazed fondant potato, maple glazed parsnips  
and carrots, redcurrant braised red cabbage)*



*Selection of cheeses, grapes, onion chutney, celery and biscuits*

*Warm Ecchelfechan tartlet, tablet ice cream*

*Crannachan crème brûlée, Tinto shortbread*

*If you have any dietary requirements or Allergies, please seek advice from your server*