



HOGMANAY MENU

CHEF'S SMOKED SALMON MOUSSE

garnished with western isles crayfish served with oatcakes

ASPARAGUS ARANCINI (V)

breaded risotto balls with tomato & basil sauce

TOWER OF HAGGIS, NEEPS & TATTIES

with glenmorangie cream sauce
(vegetarian option available)

MEDALLIONS OF SCOTCH FILLET OF BEEF

served with creamy spring onion mash, seasonal vegetables and red wine jus
(served medium)

SWEET POTATO, RED PEPPER & SPINACH LASAGNE (V)

TRIO OF MINI DESSERTS (V)

TRIO OF SCOTTISH CHEESES

with fresh fruit and biscuits

Also note that dietary requirements **CANNOT** be dealt with on arrival, these must be communicated by Monday 30th December.