



HOGMANAY MENU

CHEF'S SMOKED SALMON MOUSSE

garnished with western isles crayfish served with oatcakes

TOWER OF HAGGIS, NEEPS & TATTIES

with glenmorangie cream sauce

ASPARAGUS ARANCINI (V)

breaded risotto balls with tomato & basil sauce

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 Wednesday 29th December.