



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)

CRANACHAN (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 Friday 22nd December.