

GHILLIE-DHU

DRAMS - SCOTTISH FAYRE - JIGS & REELS

NEW YEARS' EVE | £135 PER PERSON

STARTERS

Celeriac & Truffle Soup (v)

Chive, Apple, Rustic Bread

Duck Liver & Foie Gras Parfait

Rhubarb Compote, Port Gel, Brioche Toast

Smoked Salmon & Dill Roulade

Avocado Mousse, Chervil, Melba Toast

Grilled Marinated Cauliflower (vg)

Hazelnut Picada, Crostini

MAINS

Turkey Breast Roulade & Haggis Stuffing

*Maple Glazed Pigs In Blankets, Roast Potatoes, Bacon Butter Sprouts,
Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus*

Vegan Feta & Butternut Squash Strudel (vg)

*Vegan 'Pigs In Blankets', Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots,
Beetroot & Horseradish Chutney, Mushroom Jus*

Baked Cod

Smoked Haddock & Mussel Chowder, Pancetta

Spiced Stout Braised Feather Blade

Haggis, Potato Fondant, Mustard Jus

Roast Venison Haunch

Burnt Onion Puree, Truffle Mash, Thyme Roast Winter Roots, Pan Jus

DESSERTS

Cranachan Cheesecake (V)

Vanilla & Oat Granola, Whisky Soaked Raspberries, Heather Honey

Traditional Christmas Pudding (V)

Brandy Sauce & Redcurrants

Sticky Toffee Pudding (V)

Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Tiramisu

Chocolate, Coffee Sorbet, Toasted Hazelnut

Scottish Cheese Selection

*Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits,
Stout Chutney, Celery & Green Grapes*