

HOGMANAY MENU

STARTER

Traditional Scottish Broth Soup

With Farmhouse Bread

Haggis, Neeps & Tatties

Layered Haggis, Turnip & Mashed Potato with a Drambuie Sauce

Smoked Salmon Terrine

Cream Cheese, Capers, Fresh Dill & Lemon on Bed of Sliced Cucumber

Baked Camembert

With Fresh Rosemary, Thyme & Heather Honey

Aioli Garlic Mushrooms

Resting on Sourdough Bread



6oz Fillet Steak

Prime Scottish Fillet Steak with Hand Cut Chips, Field Mushroom, Vine Tomatoes and Onion Rings with a Glayva Sauce

Or

Prime Scottish Fillet Steak with ½ lobster Thermidor in Saffron Sauce (£12 Supplement)

Seabass

Grilled Seabass & King Prawns in a Champagne Velouté Sauce with Sautéed Potatoes & Seasonal Vegetables

Slow Cooked Braised Lamb Shank

With a Bordeaux Red Wine & Rosemary Jus on a Bed of Chive Mash Potato

Balmoral Chicken

Chicken Breast Stuffed with Stornoway Black Pudding Wrapped in Parma Ham In a Glenmorangie Whisky Sauce Served with Fondant Potato

Vegetarian Nut Wellington

Roasted Nuts in a Crisp Puff Pastry

Baked Honey Gammon

Yorkshire Pudding and a Rich Pan Gravy, Served with a Duo of Potatoes & Seasonal Vegetables



Lemon & Lime Tart

In Shortcrust Pastry with Chantilly Cream

Cranachan

Oats, Cream, Whisky and Raspberries served Scottish Shortbread

Butter Scotch Pancakes

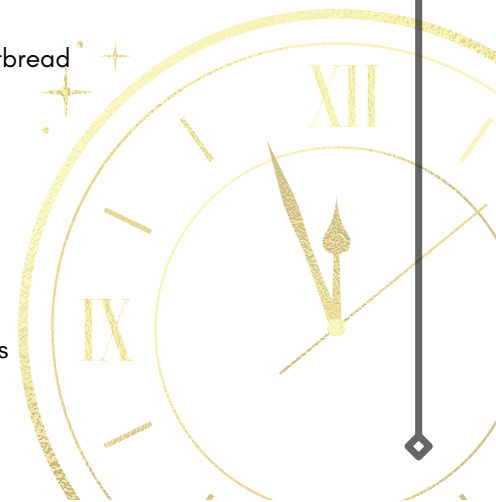
With Double Jersey Ice Cream & Toffee Sauce

Sticky Toffee Pudding

In a Butterscotch sauce with Fresh Pouring Cream

Cheeseboard

A Selection of Fine Cheeses with Chutney & Crackers



MSH

MAIN

MSH

DESSERT