



HOGMANAY DINNER MENU

Glass of prosecco on arrival

STARTERS

Scotch broth Soup

Smoked Salmon Paté with Crusty Bread ★

MAINS

Pan Seared Chicken

Stuffed with haggis served with Whisky cream.

Slow Cooked Shin of Beef

with black pudding and peppercorn sauce.

Vegan Butternut Squash and Caramelised Onion Tart (VG)

All served with seasonal vegetables and dauphinoise potatoes

DESSERTS

Lemon Berry Delice (VG) (GF)

served with fresh cream

Belgian Chocolate Torte

TO FINISH

Scottish Shortbread

Served with freshly brewed tea or coffee