

## HOGMANAY CANDLELIT DINNER

Scottish oak smoked salmon traditionally presented, served with horseradish cream, mini capers, micro salad and lemon (GF)

Mulled pear, Stilton cheese and walnut salad with a walnut dressing (V) (GF)

Haggis and chicken liver pâté served with Cumberland dressing and cocktail oatcakes

Roast parsnip and chestnut soup with truffle cream, served with warm Balmoral bread (V)

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Champagne and cassis granita served in a frosted glass (V) (GF)

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Seared barbery duck breast with butternut squash purée, roasted sweet potatoes, caramelised oranges and plums (GF)

Supreme of chicken stuffed with Stornoway black pudding, wrapped in pancetta and served sliced on a root vegetable mash, accompanied with a malt whisky cream sauce

Pan seared fillet of sea bass on a bed of buttered spinach with a white haricot bean and smoked chorizo cassoulet (GF)

Goats cheese, broccoli and almond strudel served with Provençale sauce and a parmesan puff pastry twist (V)

Prime 6oz fillet steak cooked to your liking and garnished with tomatoes, onion rings, button mushrooms and parsley butter, served with hand cut chunky chips

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Craighaar sticky toffee pudding served with toffee sauce and vanilla ice cream

Honey and Drambuie bavarois served in a chocolate cup with macerated berries (GF)

Raspberry and white chocolate crème brûlée served with a gluten free sablé biscuit (GF)

Selection of Scottish Cheeses; Strathdon Blue, Caboc and Single Malt Whisky Cheddar  
Served with biscuits

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Coffee and fudge

£39.95

