

# HOGMANAY 2017 DINNER MENU

**Smoked Shetland salmon & gravadlax platter**  
*black olive tapenade, lemon & capers*

**Vegetarian water cress, nutmeg & potato soup**  
*crispy sippets*

**Thyme marinated charred vegetable**  
*spicy tabbouleh, toasted brioche*

**Chinese pastry of locally produced haggis**  
*clapshot, tomato butter sauce*

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**Roast sirloin of Scotch beef**  
*wild mushroom, tarragon & red wine sauce*

**Steamed fillet of lemon sole & sautéed tiger prawns**  
*spinach mash, lobster veloute*

**Truffled Jerusalem artichoke and fennel risotto**  
*rocket salad, parmesan*

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**Dark Belgian chocolate torte**  
*Taylor's of Biggar honeycomb ice, apricot compote*

**Chefs cheeseboard**  
*black grapes, red onion chutney & oatcakes*

**Baked cherry, ginger & almond tartlet**  
*Stem ginger Anglaise*

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**Coffee & petit fours**

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£59.95 PER PERSON, £29.95 PER CHILD (5YRS TO 14 YRS), PRICE INCLUSIVE OF HOGMANAY CELEBRATIONS.