

Hogmanay Banquet 2017
£55 per person

Amuse Bouche

Little Isle of Mull cheese Choux

Guinea Fowl

Winter herb and guinea fowl broth

Halibut

Smoked and cured Gigha Halibut, saffron pickled vegetables

Sorbet

Basil, strawberry and lime sorbet

Beef

Fillet of Highland beef, fondant potato, Chantenay carrots, parsnip purée

Cheese

Selection of Scottish Cheeses Served with Homemade Pear and Saffron
Chutney, Celery and Grapes, Homemade Fennel Seed Biscuits
and Homemade Walnut Loaf

Chocolate

Chocolate, dark delice, white chocolate mousse, preserved berries, pistachios

*Please advise a member of our team if you have any dietary requirements or food allergies
There may be trace elements of nuts or other allergens in our dishes.*