



★ ★ ★ *Hogmanay Menu* ★ ★ ★

Platter of Seasonal Fruits served with Mango Coulis and Passion Fruit Sorbet

Chicken Liver Parfait with Spiced Apple Chutney and Oatcakes

Traditional Haggis with Bashed Turnip, Champit Tatties, Green Tails and Whisky Pressed Terrine of Smoked Ham Hough and Chicken served with Celeriac Remoulade, Pickles and Mustard Dressing

Ellisland Seafood Cocktail of Prawns, White Crab and Chilli Gambas served with Avocado and Bloody Mary Dressing

Pink Grapefruit Sorbet with Champagne

Lentil Soup with Leeks and Parsley

Medallion of Scottish Beef Fillet with Truffled Celeriac Slaw, Mushroom Duxelle and Red Wine Sauce

Breast of Chicken served with French style Petit Pois, Dauphinoise Potatoes and Mushroom and Dry Sherry Sauce

Grilled Spiced Fillet of Salmon served with Garlic Prawns, Saffron Rice Pilaf and a Light Curry Sauce

Marinated Cutlets of Lamb with a Rosemary & Pommery Mustard Crust served with Fondant Potatoes and Fine Beans

Pan Fried Fillets of Silver Sea Bream with Chorizo Sausage, Basil Potatoes and Tomato Butter Sauce

Goats Cheese, Apricot and Caramelised Red Onion Strudel served with Roast Potatoes and Pecan Nut Salad

Grand Dessert

or

A Selection of Scottish and Continental Cheeses served with Apple Chutney and Arran Oatcakes

Tea or Coffee with Costley's Handmade Petit Fours

*Served from 5pm to 9pm
£45 per person*

FOOD ALLERGIES & INTOLERANCE – BEFORE PLACING YOUR ORDER PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS