

# Hogmanay Dinner 2025

Function Suite £100 per person // Restaurant £89 per person – Over 18's Only

## 6 Course Menu

### Home-Smoked Wood Pigeon

served on a rocket and baby leaf salad, with toasted maple pecans finished with a drizzle of raspberry balsamic glaze

### Grilled Portobello Mushrooms

topped with a rich tomato sauce and mozzarella cheese, served on a crisp salad

### Scottish Oak Smoked Salmon & Prawn Parcel

set on a cucumber and dill salad finished with a Marie Rose sauce

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### Cock-a-Leekie Soup or Champagne Sorbet

### Local Haggis & Clapshot

served with Chef's gravy and a dram!

### Vegetarian Haggis & Clapshot

served with gravy and a dram!

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### Breast of Chicken Craigellachie

stuffed with local haggis and smothered in a cream peppercorn and mushroom sauce

### Baked Salmon

smothered in a creamy white wine and dill sauce topped with a festive tapenade of dried cranberries, almonds and parsley. Finished with pomegranate and a generous squeeze of fresh lemon

### Roast Loin of Local Venison

cooked medium rare served with creamy truffle mash, and a rich thyme, red wine jus

### Pan-Fried Fillet of Local Beef

pan fried to medium rare and set on Scottish blue cheese, served with a port sauce and a pancetta crisp

### Lentil Meatloaf (v)

a flavourful spiced lentil and savoury mushroom meatloaf. Oven baked and finished with a sticky caramelised glaze

*All served with Rosemary Chateau potatoes, honey and orange glazed carrots and roasted parsnips*

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### Crannachan

raspberries, toasted oatmeal, honey and of course – a good splash of whisky all bound in freshly whipped cream

### Selection of Scottish Cheeses

served with oatcakes and a fruit chutney

### Vanilla and Orkney Fudge Cheesecake

### Duo of Sorbet(ve)

### Duo of local 'Italian' Ice Cream

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### Freshly Brewed Tea or Coffee

served with Walker's mince pies