



hooray for **HOGMANAY** **DINING**

STARTERS

PARSNIP VELOUTÉ

Puffed Barley, Chive

WHIPPED SCOTTISH CROWDIE

Fig, Endive, Hazelnuts, Honey, Toasted Sourdough

HAM HOCK TERRINE

Pickled Apple, Pork Crackling, Toast

PRAWN & CRAB COCKTAIL

Cocktail Sauce, Gem Lettuce, Mango Salsa

MAINS

BORDERS BRAISED OX CHEEK

Potato Purée, Pancetta, Pearl Onions, Crispy Shallots, Red Wine Jus

SHETLAND SALMON

Pink grapefruit & Fennel Salad, Beurre Noisette, Seaweed Potatoes

BUTTERNUT SQUASH & LENTIL WELLINGTON (vg)

Sauteed Spinach, Sweet Potato Puree, Roasted Vegetables, Vegan Jus

PAN ROAST CHICKEN SUPREME

Fondant Potato, Kale, Creamy Wild Mushrooms & Rosemary jus

DESSERTS

ZESTY LEMON TART

Champagne Sorbet, Blueberry, Mint

SELECTION OF I J MELLIS FARMHOUSE CHEESES

Spiced Fruit Chutney & Oatcakes

CRANACHAN CHEESECAKE

Whisky Drizzle, Scottish Raspberries

WHISKY INFUSED CHOCOLATE TART

Vanilla Mascarpone, Blackthorn Salt, Pecan, Gold Leaf

75.00 PER PERSON