



HOGMANAY MENU 2018

Courgette & Thyme Soup – Parmesan Crouton

Duo of Melon served with Mixed Berries and Berry Coulis

Haggis Neeps n Tatties served with a Whisky and Wholegrain Mustard Sauce

Jumbo Shrimp Cocktail with Champagne & Horseradish Sauce

Chicken & Roasted Red Pepper Terrine, Celeriac Remoulade & Garlic Toast

Red Berry Sorbet

Rump of Beef Braised in Red Wine & Shallots, Chive Mash & Roasted Root Veg

Pan Seared Breast of Chicken, Potato Puree, Haggis Bon Bons & Whisky Cream

Mixed Nut & Spinach Roast, Wild Mushroom Gravy & Parmesan Crisp

Pan Roasted Sole Fillets Veronique with Tarragon, Vermouth & Grapes on a bed of Lemon,
Garlic & Caper Crushed New Potatoes

Trio of Desserts

Rich Chocolate Orange Mousse, Meringue with Passion Fruit Coulis & Sticky Toffee Pudding
with Hazelnut Butterscotch Sauce

Arran Cheeseboard, Whisky Fruit Chutney, Highland Oatcakes, Grapes & Apples

Freshly Brewed Coffee, Tea & Homemade Shortbread



NEW YEAR'S DAY 2019

Lentil & Split Pea Soup (v)

Homemade Fishcakes with Caper, Lemon & Horseradish Sauce

Traditional Cullen Skink

Mini Chicken Kebabs with Sweet Spiced Dip

Duo of Melon served with Mixed Berries and Berry Coulis (v)

Traditional Steak, Ale & Sausage Pie

Breast of Chicken with Black Pudding & Light Curried Cream

Smoked Haddock Gratin, Ayrshire Bacon, Creamed Potato, Leeks, Smoked Cheddar Glaze
& Poached Egg

Traditional Ayrshire Stovies & Crusty Bread

Wild Mushroom Risotto, Truffle Oil & Parmesan Crisp

Traditional Sherry Trifle

Lemon Meringue Pie & Vanilla Ice Cream

Toffee Apple Crumble with Crème Anglaise

Selection of Arran Cheeses, Chutney & Oat Cakes

2 Courses £17.95 - 3 Courses £19.95