



Hogmanay

Amuse-Bouche

£119
PER PERSON

TO BEGIN

Cured Trout Tartar

lemon gel, trout caviar, crispy caper
or

Parsnip

pickled pear, miso pumpkin seed, chops

IN BETWEEN

Aromatic Chestnut Veloute
roasted chestnut shavings

TO FOLLOW

Venison Loin

creamed leek, chicory, potato fondant,
beetroot, heritage carrots, cherry jus
or

Roast Celeriac Loin

creamed leek, chicory, potato fondant,
beetroot, heritage carrots, cherry jus

THE END

Blackcurrant Parfait

chocolate crumb, cherry syrup
or

Black Forest Gateau

griottines, cherry syrup

PROSECCO on
ARRIVAL

TRADITIONAL PIPER

5 COURSE CELEBRATION
DINNER

DJ with CEILIDH

ARRIVAL 6.30PM - START 7PM

FINISH 1AM
*

Terms AND Conditions

Deposit £50 per person when booking.
Full balance due 4 weeks prior.

Non-Residents are most welcome.

TO BOOK CALL
01852 316251