

Champagne
on arrival
Piper
5 course dinner
Evening entertainment with
live music and Ceilidh
Fireworks at 'The Bells'

ARRIVAL 6.30pm, START 7pm CARRIAGES AT 1AM

Amuse

Cheese Bread and Butter Pudding, Caramelised Shallot,

Winter Truffle

to Begin

Beef Dumpling

Mushroom Consomme, Port Jelly

Beetroot Cured Sea Trout Mosaic

Pickled Beetroot, Sweet and Sour Dill

Vegetarian Haggis Scotch Egg

Leek Espuma, Burnt Leek Powder

Intermediate

Chicken Liver Parfait

Marmite Cone, Red Grape Chutney, Crispy Chicken Skin Main

Venison Saddle

Braised Venison Leg, Confit Swede, Dark Chocolate Jus

Halibut,

Vanilla Poached Pear Roast Salsify, Langoustine Bisque

Chicory & Orange Strudel Charred Grapefruit, Walnut Vinaigrette Pre Dessert

Auld Man's Milk

Rum Raisins, Banana Ice Cream

to Finish

Dark Chocolate Cremeux

Coffee Mousse, Acorn Ice Cream

Frangelico Pain Perdu

Hazelnut Brittle, Praline Ice Cream

Scottish Cheese

Pumpkin Seed Crackers, Chutney

terms and Conditions

Deposit £80 per person when booking. Full balance due 4 weeks prior.

Pre order two weeks in advance for all bookings.

Non-Residents are most welcome.

TO BOOK CALL +44 (0)1470 373737



www.sonascollection.com/festive-2025