

Hagmanay Menu

CATTLE & CREEL

2 COURSES £39.95 3 COURSES £44.95

STARTERS

BOUILLABAISSÉ
HOMEMADE BREAD & BUTTER

HAGGIS CROQUETTES
ROASTED GARLIC MAYO, SALAD

WILD MUSHROOM CROSTINI (VE)
WILD MUSHROOM DUXELLE, TARRAGON CHEESE STYLE SPREAD, HERB OIL

HEBRIDEAN KING SCALLOPS (GF)
TARRAGON BUTTER SAUCE, POTATO PUREE, SMOKED SALT, SPRING ONIONS

MAINS

WINTER SQUASH & SAGE RISOTTO (VE)
SQUASH, SPINACH, BROCCOLI, FRIED SAGE

SHETLAND HAKE
TOMATO & CAPER SAUCE, SAMPHIRE, SEASONAL VEGETABLE, ROASTED POTATOES

WINTER DUCK BREAST
SEASONAL VEGETABLE, MASHED POTATOES, CRANBERRY & BRANDY SAUCE, SMOKED SALT

FLAT IRON STEAK (GF)
WILD-MUSHROOM BUTTER, SEASONAL VEGETABLE, ROASTED POTATOES, PEPPERCORN SAUCE. SERVED PINK.

FILLET STEAK (GF) SUPP £10
WILD-MUSHROOM BUTTER, SEASONAL VEGETABLE, ROASTED POTATOES, PEPPERCORN SAUCE,

DESSERT

CHAMPAGNE SORBET
CITRUS ZEST

STICKY TOFFEE PUDDING
VANILLA ICECREAM, TOFFEE SAUCE

BELGIAN CHOCOLATE & RASPBERRY TORTE (VE)
CHOCOLATE & HAZELNUT SAUCE

SCOTTISH CHEESE BOARD (GF) SUPP £3
SELECTION OF SCOTTISH CHEESES,
GLUTEN-FREE OATCAKES, CRANBERRY CHUTNEY, APPLE SLICES, CELERY

