



# Hogmanay Dinner

31 December

---

## Canapés

Smoked Salmon Blinis, Keta Caviar & Soured Cream\*  
Charred Vegetables, Goat Cheese Crostini (v)\* \*\*  
Porcini Mushroom Blinis, Truffle Oil & Crème Fraîche (v)\* \*\*

## Starters

Jerusalem Artichoke Velouté, White Truffle Oil & Chive Cream (v)\* \*\*  
Butternut Squash Lightly Spiced Soup, Tomato, Smoked Red Pepper & Basil (v)\* \*\*

## Intermezzo

Champagne & Lemon Sorbet, Raspberry Gin & Mint (v) (vv)

## Main Courses

Confit of Duck Leg, Red Cabbage, Cheese & Potato Dumplings,  
Red Wine Jus and Duck Croquettes \*

Salmon Wellington, Forest Mushrooms, Spinach,  
White Wine & Leek Sauce

Vegetables En Croûte  
Buckwheat Risotto, Spinach & Mushroom, Leek Sauce (vv)\*\*

## Desserts

Crusted Poached Pear, Vanilla Ice Cream & Chocolate Sauce (v)\* \*\*  
Creme Brûlée, Whisky Marinated Sour Cherry (v)\*  
Selection of Ice Creams, Mixed Berries & Whipped Cream (v)\* \*\*



### Food Allergies & Intolerances:

If you have a food allergy or intolerances, please inform your Server before ordering. Please be aware that our dishes may contain, or come into contact with, common allergens such as: Milk, Soybean, Fish, Tree nuts, Peanuts, Eggs, Shellfish, Wheat.

(v) Vegetarian (vv) Vegan \* Gluten Free version available \*\* Vegan version available

