

HOGMANAY 2020

3 COURSE 39.95 - Available 31st December 2019 from 6pm til 9:45pm

CHEF'S CANAPES AND GLASS OF BUBBLY ON ARRIVAL

STARTERS

Smoked Haddock & Leek Croquettes, chunky tartare sauce and pickled carrot salad

Ayrshire Ham Hock and Chicken Thigh Terrine with fig chutney and toasted wholemeal bread

Tobermory Fish Company Smoked Trout and Smoked Salmon

with pickled cucumber, horseradish pesto and oatcakes

Apple, Fennel and Rocket Salad tossed with pomegranate and Hebridean blue cheese and drizzled with lemon & mint dressing (*v, gf*)

MAINS

45 Day Dry-Hung Speyside 9oz Sirloin Steak with skinny fries, confit tomato, flat cap mushroom and peppercorn sauce

Ardnamurchan Estate Venison Pave with port and wild mushroom jus, braised savoy cabbage, cocoa roasted parsnips and clapshot

Fillet of Salmon with tartare hollandaise, buttered mash, samphire and green beans (*gf*)

Breast of Free-Range Chicken stuffed with Stornoway black pudding with mash potato, wilted kale, carrots and whisky sauce

Red Onion, Leek & Smoked Arran Cheddar Quiche with roast tomato dressing and market salad (*v*)

DESSERT

Sticky Toffee Pudding with candied pecans and vanilla ice cream (*v*)

Cranachan with Glayva Whisky liqueur, honey, fresh raspberries and caramelised oats (*gf, v*)

Milk Chocolate Panna Cotta, dulce de leche, demerara shortbread and chocolate soil (*v*)

Scottish Cheese Board: Isle of Mull Cheddar, Hebridean Blue Cheese, Isle of Arran Brie and whipped goats cheese, served with fig chutney and oatcakes (*v*)

Ardnamurchan

SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.