

Ardnamurchan

SCOTTISH RESTAURANT & BAR

HOGMANAY MENU

4 COURSES & A GLASS OF PROSECCO £50

SELECTION OF CANAPÉS TO BEGIN

STARTERS

Cullen Skink, traditional Scottish smoked haddock, leek and onion chowder*

Celeriac Truffle Velouté & Walnut Crumb served with crusty sourdough (v,vg)*

Ardnamurchan's own Haggis with Neeps and Tatties, crispy carrots and a Spirit of Sunart whisky sauce (also available with vegetarian haggis)

Hand Dived Barra Scallops, caramelised onion puree, smoked bacon and crispy leeks (gf)

Lobster and Smoked Haddock Fishcakes, horseradish pesto, orange mixed leaf salad

Ham Hock & Chicken Terrine, piccalilli, radish salad & brown toast*

MAINS

Wild Ardnamurchan Estate Venison Pave, smoked plum & Spirit of Sunart whisky sauce, braised cabbage, carrots and Stornoway black pudding mash*

Fillet of Halibut, roast new potatoes, lemon, honey and caper butter, green beans and samphire (gf)

Aberdeen Angus 7oz Fillet of Beef, handcut chunky chips, whole langoustine, confit tomato, grilled mushroom and peppercorn sauce* (£5 supplement)

Open Chicken Balmoral served with tatties, green beans and Spirit of Sunart whisky cream sauce*

Harissa Spiced Squash and Wild Mushroom Puff Pastry with orange and red cabbage salad and sweet potato fries (v, vg)

DESSERTS

Chocolate Orange Cremeux, salted pecan praline, Glayva cream (v)*

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

Selection of Scottish Cheeses with peach and apricot chutney and parmesan & pecorino crackers (contains unpasteurised cheese)*

Cranachan with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (v)

Champagne Sorbet with red wine poached spiced pears (v,vg,gf)

*GLUTEN FREE options available