

KITCHEN

RESTAURANT

HOGMANAY DINNER

5PM-9PM

3 COURSE £45

STARTER

*Curry Spiced Parsnip Soup with Dukka, Golden Raisins and a Coconut Dressing (VG, GFA)
Jura Whisky and Black Treacle Cured Loch Duart Salmon, Pickled Apple and Cucumber Salad,
Crème Fraiche, Ponzu, Keta.*

*Chicken Liver Parfait, Burnt Butter, Toasted Brioche, Caramelised Red Onion Jam (GFA)
Honey Whipped Goats Cheese, Pickled and Baked Beetroot, Candied Walnuts (V, GF)
Slow Cooked Belly of Pork, Mini Caesar Salad, Confit Garlic Puree (GF)*

MAIN

*Peterhead landed Baked Cod Fillet, Chorizo Crushed New Potatoes, Braised Peppers, Salsa Verdi
(GF)*

*Roasted loin of wild Highland Venison, Mini Fondant potatoes, Jerusalem Artichokes, Hazelnuts
and a Port Jus (GF)*

*Port and Red Wine Braised Beef Cheeks, Arran Mustard Mash Potatoes, Glazed Carrots, Green
Beans and Reduced Cooking Liquor (GF)*

*Pan Fried Potato Gnocchi, Roasted Butternut Squash Puree, Confit Onions, Pine Nut and Basil
Dressing (VG)*

Wild North Sea Halibut, Potato Terrine, Celeriac, Spring Onions, and a warm Tartare Sauce (GF)

DESSERT

*Caramelised Apple and Cinnamon Crumble Tart and Vanilla Ice Cream (V)
Dark Chocolate and Kirsch-Soaked Cherry Brownie and Pistachio Ice Cream (V)
Passion Fruit Cheesecake and Coconut Ice Cream
Rum Sponge, Candied Pineapple and Mango Sorbet (VG)
Trio of Cheese, Oatcakes, Biscuits, Chutney, and Grapes (GFA)*

Allergens are present in the kitchen. Please speak to your server before ordering
GF(A)-Gluten free(Available), GFA-Gluten free available, V- Vegetarian, VG-
Vegan