

HOGMANAY GALA DINNER

Starter

Pressed ham hock terrine with spiced plum chutney & homemade bread

Lentil soup with garlic croûtons, micro herbs & a warm roll

Intermediate

Strawberry and black pepper sorbet

Main Course

Roast chicken breast with haggis wrapped in Ayrshire bacon, buttered mash and Aberfeldy whisky & onion gravy

Baked herb crusted cod fillet, new potatoes, snow peas and a fresh cherry tomato sauce

Sweet potato pave with a chestnut puree, tender stem broccoli and a roasted garlic foam

Sweets

Warm red wine poached pear and frangipane tart with hazelnut praline and cinnamon ice-cream

Selection of Scottish cheeses with spiced beetroot chutney, grapes and sweet mini Arran oatcakes

***SPARKLING DRINKS RECEPTION 18:30 IN THE MARQUEE
CEILIDH MUSIC FROM 'DAB HAND CEILIDH BAND'***