

# Dinner Menu

## Monday 30th December

### STARTERS

Roast Butternut Squash and Sweet Potato Soup

Pork and Red Onion Terrine

Apple and Grape Compote, Oatcakes and Dressed Salad

Smoked Mackerel Mousse

with Soda Bread and a Beetroot, Radish and Watercress Salad

### MAIN COURSE

Braised Beef Olives with Champ

Roasted Root Vegetables and Onion Gravy

Bouillabase with Rustic Bread and Rouille

Thai Green Vegetable Curry

with Mini Poppadams and Pickled Vegetables

### DESSERT

Raspberry Cranachan

with Homemade Shortbread

Pear Frangipane Tart

With Cinnamon Ice Cream

Mint Chocolate Marquise

Espresso Syrup and Praline Ice Cream

# Hogmanay Gala Dinner

## STARTERS

Duck Liver and Orange Parfait,  
Fig Chutney, Oatcakes and Dressed Leaves

Wild Mushroom and Roast Garlic Soup  
with a Tarragon Oil

## INTERMEDIATE

Blood Orange Sorbet

## MAIN COURSE

Roasted Haunch of Venison (served medium) with Dauphinoise Potatoes, Buttered Savoy Cabbage, Smoked Bacon and a Juniper Jus

Monkfish wrapped in Parma Ham with Sautéed New Potatoes, Spaghetti Vegetables and a Prosecco Butter Sauce

Sweet Potato Pave, Chestnut Puree, Tender Stem Broccoli and Dressed Pea Shoots

Chicken Supreme stuffed with White Pudding, Buttered Mash, Green Beans and Wholegrain Mustard Sauce

## DESSERT

Steamed Ginger Pudding with Butterscotch Sauce  
and Clotted Cream Ice Cream

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

# New Year's Brunch

**SERVED FROM 10AM TO 12.30PM**

Our normal offering of cooked  
and continental breakfast plus:

Omelettes

A Selection of Ciabatta's

Eggs Benedict or Florentine

Seafood Platter

Cheeseboard

Soup of the Day

Artisan Breads, Bagels and Wraps

Dips

# Dinner Menu

## Wednesday 1st December

### STARTERS

Lentil and Vegetable Soup

Smoked Salmon Roulade  
Buttered Granary Bread, Caper and Red Onion Salad

Tower of Haggis, Neeps and Tatties  
with Peppercorn Sauce

Vegetarian antipasto platter  
with warm flatbread

### MAIN COURSE

Smoked Haddock and Leek Risotto  
with a Soft Poached Egg

Steak Pie, Buttered Mash, Roasted Vegetables and Peas

Vegetarian Lasagne  
with Garlic Bread and Salad

Roast Gammon with Traditional Accompaniments  
and an Apple and Mustard Jus

### DESSERT

Classic Tiramisu

Apple and Berry Crumble  
with Crème Anglaise

Selection of Dairy Ice Creams and Sorbet

# Children's Menu

## STARTERS

Soup of the Day  
With a Warm Roll

Breaded Chicken Strips  
Sweet Chili Sauce and House Salad

Fan of Melon  
Berry Coulis

Crudites  
Garlic and Herb Dip

## MAIN COURSE

Steak Pie  
With New Potatoes and Peas

Macaroni Cheese  
Garlic Bread and Salad

Roast Chicken  
Onion Gravy, Buttered Mash and Vegetables

Bangers and Mash

## DESSERT

Warm Chocolate Brownie  
Vanilla Ice Cream

Trio of Ice Cream  
Pouring Cream

Fruit Salad