

# 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