



# HOGMANAY GALA DINNER

Also available to Non Residents at £99 per person.

## Head Chef's selection of Canapés

Scottish smoked salmon and caviar crostini

Champagne, leek and smoked chicken mini tarts

Goats cheese, beetroot and walnut bon bons

## Amuse bouche

Luxury haggis tower with truffle mashed potato and thyme cream

## Starters

Roasted vine tomato and red pepper soup, parmesan croutons

Whisky cured smoked salmon, celeriac and horseradish mousse and beetroot salad

Spiced duck bon bons, red wine reduction and smoked parsnip puree

## Sorbet course

Pink Champagnes sorbet with strawberry caviar pearls

## Mains

Roasted sirloin of Scottish beef, fondant potato, pomme puree, selection of honey roasted vegetables with shallot and Madeira jus

Slow baked fillet of Shetland salmon topped with creamed spinach, Champagne sauce, herb mashed potato, and mixed vegetable ratatouille

Butternut squash, sage and mushroom strudel, carrots, green beans and smoked cheese cream sauce

## Desserts

White rum and coconut panna cotta, lime zest sorbet and chocolate sauce

Warm apple crumble tart with Irish coffee ice cream

Caramelised hazelnut cheesecake and apple syrup

## Coffee and petit fours

