

Hogmanay Gala Menu

CHEFS CANAPES & CHAMPAGNE DFO/GFO/VO

SMOKED HADDOCK & SAFFRON POTATO TERRINE DFO/GFO Toasted brioche, pickled vegetable chutney

APPLE SORBET DF/GF

CELERIAC VELOUTÉ V Crème fraiche, chilli toast

PAN SEARED VENISON DFO/GF

Fondant potato, braised red cabbage, Romanesco, baby carrots, bramble ϑ red wine jus

DARK CHOCOLATE CREMEUX DFO/GFO

Macha tea coral sponge, nut soil, toasted hazelnut praline ice cream

SELECTION OF SCOTTISH CHEESES GFO

Arran oaties, apple jelly

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG - Vegetarian / VO - Vegan option)

Please just make us aware of any dietary requirements and/or allergies when ordering.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service.

To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.