

## ***Hogmanay Dinner***

### ***Glass of Veuve Clicquot Champagne***

#### ***To start***

*Cullen skink  
½ dozen natural Scottish oysters  
Smoked Scottish salmon, & fresh white crab, dressed watercress  
Steamed Scottish mussels, garlic, cream & white wine  
Haggis Bon Bons, Whisky & cream sauce  
Confit Duck Risotto, wilted Spinach, truffle oil  
Gnocchi, cheese sauce, fresh Rocket (V)*

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#### ***Main Event***

*Goan King Prawn curry, saffron rice, tomato & onion salad  
Fresh Sea bass Fillet, confit fennel, lemon & thyme butter, dauphinoise potatoes  
Isle of Bute smoke Cod, chorizo mash, French beans, crab butter  
Seafood platter,  
Oysters, lobster, King Scallops, langoustines & mussels,  
cooked in white wine, fresh herbs & garlic  
(Supplement of £10 per person)  
10 oz Aged Black Angus Rib Eye Steak  
Red wine, port & Tarragon sauce, triple cooked chips, seasonal vegetables  
Tender Gressingham Duck Breast  
Plum & Red wine jus, Lyonnaise Potatoes, sugar snap peas  
Aubergine & red pepper Tower, creamy Mozzarella  
Tomato & basil sauce & rosemary potatoes*

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#### ***Dessert***

*Chocolate & Coconut Torte, fresh whipped cream  
Raspberry, whisky cranachan  
Baileys crème brulee  
Eton Mess Cheesecake, Raspberry Coulis  
Celtic Cheese plate, oatcakes, house chutney*

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*Coffee, shortbread & homemade shortbread*

***£70 per person***