

HOGMANAY GALA DINNER

Starters

Chicken liver and foie gras parfait with caramelised red onion chutney & homemade bread

Mulligatawny soup with micro herbs

Intermediate

St. Clements sorbet

Main Course

Roast haunch of venison (served medium), beetroot mash, buttered savoy cabbage and a Madeira jus

Oven baked monkfish wrapped in streaky Ayrshire bacon, warm potato salad and sauce vierge

Roasted vegetable and apricot tagine with coconut scented cous cous and pickled vegetables

Sweets

Sticky toffee pudding with a rich butterscotch sauce and stem ginger ice-cream

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

***SPARKLING DRINKS RECEPTION 18:30 IN THE MARQUEE
CEILIDH MUSIC FROM 9.00PM***