

HOGMANAY GALA DINNER

HOSTED IN OUR FETTERCAIRN SUITE

£110 PER PERSON

Roast Pumpkin Velouté (vg)

Pumpkin Seed Granola, Parsley Oil

Loch Etive Sea Trout

Glazed Beetroot, Apple, Hazelnut, Crème Fraiche

Confit Duck Terrine

Spiced plum, Pistachio, Pain D'Epices

35 Day Dry Aged Sirloin

Ale Braised Cheek, Roscoff Onion, Garlic Mash,

Beef Fat Carrots, Bone Marrow Crumb

North Sea Halibut

Dill & Lemon Crust, Charred Leek, Potato Ecrasé,

Lobster & Chive Butter Sauce

Salsify & Nori Wellington (v)

Braised Chicory, Winter Chanterelle, Parsley Velouté

Dark Chocolate Cremeux

Macerated Cherries, Hazelnut, Cherry sorbet

Ecclefechan Tart

Rum & Maple Ice cream

Morangie Brie (v)

Damson Gel, Grapes, Honeycomb, Oat Biscuit