



Hogmanay Menu 2023

Bubbles & Canapes

Starters

Lightly Spiced Parsnip and Ham Soup served with Gruyere Toast.
(can be adapted for vegetarians)

Pan Fried Scallops, cauliflower puree, crispy bacon with a butter and chive sauce.

Oven Baked Goats Cheese, toasted pecan nuts, chicory leaves and a cranberry dressing. (v)

Red Gooseberry and Prosecco Sorbet

Mains

8oz Venison Steak, roasted beetroot, steamed carrots, dauphinoise potatoes served with a juniper jus.
(cooked medium/rare)

Salmon Fillet, wilted spinach, potato fondant, steamed vegetables served with a lemon and butter sauce

Caramelised Garlic and Barley Risotto served with roasted winter vegetables and parmesan cheese. (v)

Desserts

Mulled Wine Poached Pears, homemade custard and spiced shortbread biscuit.

Sticky Clementine Steamed Pudding, clementine syrup and lashings of cream.

Winter Berry Trifle

Tea & Coffee and Petit Fours served in the Birders Lounge after Dinner

Food allergies and intolerances – a member of staff will be happy to provide you with information about whether your choice of dishes contain any of the major food allergens.



New Year's Day Menu 2024

Starters

Celeriac & Chestnut Soup with Homemade Crusty Bread. (v)

Haggis, Neep and Tattie Stack served with an Arran mustard sauce.
(vegetarian option available)

Warm Duck Salad with a fruity orange and grape dressing.

Mains

Roast Balliefurth Lamb's Leg with all the trimmings, Yorkshire puddings, mint sauce and gravy.

Butternut and Feta Wellington, roasted potatoes, winter vegetables and gravy. (v)

Oven baked Cod served with a white bean and spicy tomato stew.

Desserts

Baked Alaska with a red berry coulis.

Scottish Cheese Board, chutney and oatcakes.

Fresh Fruit Salad with Sorbet

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner

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