

Hogmanay 2019

Adults - £38

Children from 5 – 12 year olds - £19 (no under 5's permitted)

(G) (V) Lentil & Golden Vegetable Soup

Served with Herb Croutons

(G – Gluten option available)

Cullen Skink Fishcakes

Served with Crispy Leeks and a Wholegrain & Chive Sauce

Haggis Pakora

Served with Dressed Salad and a Whisky & Coriander Yoghurt

(G) Blade of Beef & Haggis Stack

Served with Neep & Rosemary Puree, Boulangère Potatoes, Roasted Vegetables and a Drambuie Jus

(G) Grilled Haddock

Parmesan & Herb Crusted Grilled Haddock. Served with Spring Onion & Wholegrain Crushed Potatoes and a Chervil & Prosecco Cream Sauce

(V) Wild Mushroom Risotto Cake

Served with Balsamic Vine Tomatoes and Dressed Rocket Leaves

Festive Sticky Toffee Pudding

Served with Toffee Sauce & Ice Cream

Vanilla Bean Cheesecake

With a Ginger Snap Base. Served with Ice Cream, Raspberry Coulis & a Chocolate Pencil

(G) Scottish Cheese Board

Selection of Scottish Cheese with Biscuits, Chutney, Apple, Grapes & Celery

(Gluten option with oatcakes instead of biscuits)

Vegan Options are available on request – please call 01224897211 for options

(V) – Suitable for Vegetarians.

(G) - Gluten Intolerance Dishes – Although made with gluten free ingredients, we cannot guarantee 100% gluten free.
We Cannot guarantee all our dishes are nut free

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Children's Extra Options **(for children under 12 years old only)**

**Children have a choice of the full menu plus our usual favourites
below**

Garlic Bread & Cheese

(G) Tomato Soup

(G) Nachos topped with Salsa & Cheese

Chicken Goujons with Chips & Beans

Battered Haddock with Chips & Peas

Sausages with Chips & Beans

Sticky Toffee Pudding

(G) Ice Cream Selection



Happy New Year!

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