



HOGMANAY MENU

Selection of Chef's Canapés

Moray Firth Blue Tail Lobster Bisque, Armagnac Cream

MacSween's Haggis Mousse, Confit Potato and Local Swede, 12-year-old Balvenie Whisky Sauce

Hand Dived Orkney Scallop "Parisienne"

Roast Highland Venison Loin, Smoked Bone Marrow Crust, Anise Poached Pear, White Turnip Gratin, Sauce Poivrade

Vacherin Mont D'or with Homemade Oatcakes, Apple and Prune Chutney

Assiette of Chef's Chocolate Desserts

Coffee and Home-made Pralines on Dry Ice

£95.00 per person

A 10% discretionary service charge will be added to your bill.

