



HOGMANAY MENU

Selection of Chef's Canapés

Creamy Langoustine Bisque, King Prawn Ravioli

"Ramsay of Carluke" Haggis" Swede Puree, and Potato Espuma, Whisky Sauce

Hand Dived Orkney Scallop "Parisienne" Style

Medallion of Aged Lothian Beef Fillet, Celeriac Choucroute, Roast Shallot Puree,
Pickled Walnut Jus

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

Tasting of Chocolate
(Milk and Dark Chocolate Set Custard, Pecan Brownie, Cocoa Nib Macaroon,
Malt Whisky Sorbet)

Coffee and Home-made Pralines on Dry Ice

£105.00 per person

