



HOGMANAY DINNER MENU

Timing : 7pm for dinner at 7:30 pm

Starters

Carrot, Honey and Ginger Soup

Smoked Salmon Terrine

brown bread and lemon

Trio of Melon

spice berry compote

Mains

Seared Medallion of Beef Fillet

wild mushroom, red wine jus

Baked Fillet of Seabass

prawn, lemon and chive dressing

Roasted Vegetable Tart

*filled with caramelised onions, beetroot,
hummus and truffle oil*

Desserts

Drambuie Parfait

with raspberry coulis

Salted Chocolate Caramel Tart

Selection of Scottish Cheese

*isle of mull smoked cheddar, strathdon blue, brie and
scottish mature cheddar with oatcakes, chutney*

Freshly Brewed Coffee and Tablet

For those with dietary requirements or allergies
who may wish to know about the ingredients used, please ask a member of staff.

We are trying our best to keep our hotels open all year round and ensuring safety for our guests and staff. However, during current unprecedented times, in case there is a local lockdown during festive period or due to poor business sentiments, the hotel may temporarily shut with 07 days advance notice.

In such scenario, bookings made can be cancelled without incurring cancellation fee. Guest has choice to rebook room by paying differential amount prevailing at the time of hotel reopening if stay is past offer validity date or has a choice of refund.