

Hogmanay 2024

Our own Sourdough bread,
shallot and seaweed butter

Canapés

Octopus carpaccio, tonnato dressing, smoked pike roe

Halibut fillet, vermouth and shellfish sauce, mussels

Steamed brioche bun, pork, shiitake mushroom, teriyaki

Newtonmore venison, celeriac, black garlic, bbq maitake

Manjari chocolate and cherry delice

Truffled baron bigod, pickled walnut, roast grapes

Hogmanay 2024

VEGETARIAN MENU

Our own Sourdough bread,
shallot and seaweed butter

Canapés

Ayrshire beetroot carpaccio, crowdie, bramble

Jerusalem artichoke, watercress, hazelnut

Bbq hispi cabbage, maitake, teriyaki sauce

Roast portabello mushroom, bonnet and spinach pithivier

Manjari chocolate and cherry delice

Truffled clava brie, pickled walnuts, roast grapes