



HOGMANAY DINNER

Assiette of Home Cured Salmon

Confit Duck Rilette

flavoured with orange & juniper and grape & apple chutney

Leek and Potato Soup

with smoked salmon, crème fraiche and chives

Pink Grapefruit and Rosemary Granite

Baked Codling Fillet

with herb crust, puy lentil dressing, parsley potatoes, butter spinach
and grain mustard sauce

Grilled Corn Fed Chicken

with provencale tomato, wild mushrooms, garlic potatoes and tarragon sauce

Saddle of Lamb stuffed with Stornoway Black Pudding

slow baked with fondant potato, honeyed parsnip, glazed carrot
and red wine & redcurrant jus

Asparagus and Baby Leek Risotto

with shaved parmesan and coriander cream

Iced Raspberry Roulade

rolled in toasted oatmeal, with chocolate clotted cream & raspberry compote

Coffee and Home-Made Fudge