



Happy New Year!

*Our Hogmanay feast of delights, to see out the Old Year and welcome in the New.*

## Hogmanay menu

A glass of Prosecco with an 'amuse bouche' at your table -

Crispy wrapped scallop with a soy, coriander, lime & chilli dip

### starter

Allspice cured duck breast with green aromatic figs, baby winter leaves & pomegranate salad, sherry syrup and rye bread toast

Goats cheese & rosemary cheesecake with frosted walnuts, golden beetroot, grenache merlot jelly and a cranberry tuille (V)

Langoustine, crab and red pepper roulade on pickled cucumber carpaccio with white truffle aioli

### followed by

Elderflower & Prosecco granita (V)

### main course

Highland Venison Wellington – loin of venison with maraschino cherries wrapped in Parma ham en croute, served with creamed parsnip & potato, sautéed winter greens & a brandy jus

Slow poached fillet of monkfish with hollandaise glaze, stuffed with potted shrimp & spinach, langoustine bisque, buttered kale & cherry vine tomato potato nest

Roast marrow parcel stuffed with orzo, infused with herbs and shallots, rich onion gravy and a ratatouille gateau with roast pink fir apple potatoes (V)

### dessert

Double chocolate truffle with ginger snap crumble and clementine sorbet

Salted caramel pannacotta with roasted peach snow, honeycomb and spiced rum syrup

Selection of Scottish cheeses served with Pierhouse chutney, celery, grapes, biscuits and caraway oatcakes

### to finish

Freshly brewed cafetière of Brodie's coffee or pot of tea, served with Lismore whisky tablet

*The evening's entertainment will include a Ceilidh and fireworks from the pier (weather permitting).*

**Cost: £75.00 per person**

To buy non-refundable tickets, please call Reservations on **01631 730 302**

