



Hogmanay 2016

Glass of Prosecco, canapes at 7pm, dinner served at 7.30pm.

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Cappuccino of Cullen Skink, parmesan & black onion seed tuille Cappuccino  
of Roasted Butternut Squash, Chilli & Coconut

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Wood Pigeon Wellington, textures of onion
Roasted Baby Beetroot, goats cheese croquette, hazelnut mustard
Handpicked Crab, pink grapefruit, cucumber & apple

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Fillet of Beef, onion petals, heritage carrots, toasted pine nuts & spinach  
Pan Fried Monkfish, clams, peas, bacon & samphire fricassee  
Aubergine, Tomato & Feta Baklava, fondant potato, broccoli pesto

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Chocolate Torte, caramelised granola nut crumble, fruit compote, cherry sorbet
Textures of Lemon, Posset, Tart, Roudale
Cheese from Dumfries & Galloway, miller's toast, fruit chutney

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Coffee & Chocolates

£50 per person

£20 per person deposit required.

After a gourmet dinner, you will be entertained by Clan Blues, offering Americana, Folk & Blues, finishing at 11.45pm to have the opportunity to welcome the bells, and watch the fireworks in the town square. Late bar until 1am.

Please advise of any special dietary requirements or allergies