

Hogmanay 2019

Duck Liver & Cognac Terrine with Toasted Sourdough

Vegetarian Haggis Encroute
with Tomato & Chilli Chutney (Vegan)

Smoked Salmon & Crab Roulade,
with Watercress Salad, Pea Puree & Pickled Carrots (GF)

Chargrilled Venison Steak,
Stornoway Black Pudding Mash
With Green Beans & Streaky Bacon,
and a Roast Bone Marrow & Malt Whisky Jus

Frozen White Chocolate Parfait,
Stewed Stone Fruit & Almond Biscuit (V)

£63.50 per person

Available for bookings from 17:00 - 21:30
Tables back after 2 hrs
50% Non-refundable deposit at time of booking.
A 12.5% service charge will be added to tables of 8 or more.