



TARBET HOTEL



HOGMANAY MENU

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STARTERS

Haggis, Bashed Neeps and Champit Tatties *(ve)*

Whisky and peppercorn cream

Terrine of Salmon *(gfa)*

Smoked, poached and cured salmon, baby potato, lemon and dill crème fraîche and savoury tuile

Beetroot Hummus and Marinated Feta *(ve, gf)*

Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

INTERMEDIATE

Cream of Cauliflower Soup *(gfa, v)*

Toasted almonds and herb oil

MAIN COURSES

Ballotine of Chicken with Haggis and Parma Ham

Thyme roast carrot, fondant potato, Arran mustard and whisky sauce

Slow Braised Featherblade of Beef *(gfa)*

With confit cheek croquette, caramelised shallot, rosemary salt roast carrots, and sauce bourguignon - pancetta, red wine and button mushroom

Seared Fillet of Sea Bass *(gfa)*

Lemon and dill potato cake, sprouting broccoli and a parsley cream

Celeriac and Wild Mushroom Wellington *(vea)*

Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots, potatoes and herb jus

DESSERTS

Sticky Toffee Pudding *(v)*

Caramel sauce and vanilla ice cream

Selection of Scottish Artisan Cheese *(gfa)*

Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oaties

Baked Vanilla Cheesecake *(v)*

Honeycomb and mulled berry compote