



# Hogmanay Menu

**TORRANCE**

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## Pre-Starter

### Celeriac & Apple Velouté (v, vea)

Chive oil | Truffle cream

## Starters

### Haggis Pie

Traditional Scottish haggis | Cheddar baked clapshot | Whisky sauce

### Smoked Salmon & Poached Trout Roulade

Rye crisp | Pickled cucumber | Dill oil

### Mushroom & Chestnut Pâté (v, vea, gfa)

Onion chutney | Ciabatta croutons | Blackberry purée

## Main Courses

### Cranachan Chicken

Pan-seared breast of chicken | Haggis bon bon | Fondant potato  
Rosemary roast carrot | Tenderstem broccoli | Whisky & raspberry jus | Toasted oats

### Slow-Braised Feather Blade of Beef (gfa)

Buttered mash | Caramelised shallot | Rosemary roast carrot  
Tenderstem broccoli | Red wine jus

### Hazelnut Crusted Hake Fillet

Crushed potato & herb terrine | Cauliflower purée | Crisp roasted carrot | Lemon beurre blanc

### Veggie Haggis Pie (v, ve)

Vegetarian haggis | Piped clapshot | Crispy kale | Whisky jus

## Desserts

### Sticky Toffee Pudding (v)

Tablet crumb | Toffee sauce | Vanilla ice cream

### Raspberry & Gin Cheesecake (ve, gf)

Raspberry coulis | Honeycomb shards

### Chocolate Mint Profiteroles (v)

Mint cream | Chocolate sauce | Crushed candy cane

## Tea, coffee & tablet to follow

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.