



— THE —
REDHURST



HOGMANAY MENU

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STARTERS

Haggis, Bashed Neeps & Champit Tatties *(vea)*

Whisky & peppercorn cream

Terrine of Salmon *(gfa)*

Smoked, poached & cured salmon, baby potatoes, lemon & dill caviar crème fraîche and savoury tuile

Beetroot Hummus & Marinated Feta *(v, vea, gf)*

Golden beetroot relish, pickled watermelon & shallot and salad

INTERMEDIATE

Cream of Cauliflower Soup *(gfa, v)*

Toasted almonds and herb oil

MAIN COURSES

Ballotine of Chicken

Stuffed with haggis, wrapped in Parma ham, thyme roasted carrots, fondant potato and Arran mustard & whisky sauce

Slow Braised Shin of Beef *(gfa)*

Herb & confit garlic potato croquette, caramelised shallot, rosemary salt roasted carrots and sauce bourguignon - pancetta, red wine & button mushrooms

Seared Fillet of Sea Bass *(gfa)*

Lemon & dill potato cake, sprouting broccoli and parsley cream

Celeriac & Wild Mushroom Wellington *(vea)*

Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and herb jus

DESSERTS

Sticky Toffee Pudding *(v)*

Caramel sauce and vanilla ice cream

Chocolate Orange Torte *(v, vea, gfa)*

Cointreau anglaise & lemon crumb

Scottish Artisan Cheeses *(gfa)*

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