



HOGMANAY MENU

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

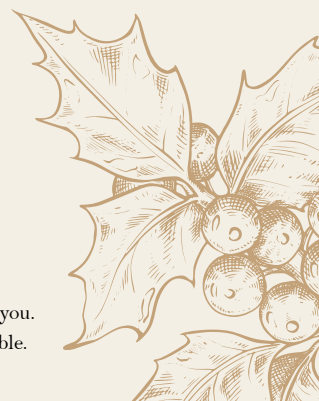
Celeriac and Wild Mushroom Wellington (vea)
Tarragon, confit shallot and truffle oil, glazed puff pastry,
roast roots, potatoes and herb jus

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





CORNHILL
CASTLE

Hogmanay
Menu

