



THE BUSBY

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 oaties