



HOGMANAY
— **MENU** —



— THE —
REDHURST

HOGMANAY — MENU —

PRE-STARTER

Celeriac & Apple Velouté *(v, vea)*
Chive oil | Truffle cream

STARTERS

Haggis Pie
Traditional Scottish haggis | Cheddar baked clapsnot | 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 bonbon | 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 clapsnot | 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.