



*Hogmanay*  
MENU

LYNNHURST  
Hotel

# Hogmanay MENU

## 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.