



Hogmanay Menu 2011

A glass of champagne on arrival & canapés at your table

xXx

Roast butternut squash soup (V)

Baked garlic langoustine tart

Broccoli timbale with walnut sauce (V)

xXx

Smoked haddock pâté with a salad garnish & lemon wedges

xXx

Lemon sorbet

xXx

Seared Kingairloch loin of venison served with creamy mashed potato, vichy carrots, seasonal greens & a poivrade game sauce

Supreme of Loch Etive salmon served with gratin dauphinoise, tempura kale & an Américaine lobster sauce

Spinach, ricotta and sweet chilli filo tart served with seasonal vegetables (V)

xXx

Baked milk chocolate cheesecake with a quinnell of crème fraîche

Traditional Scottish cranachan

A Selection of Scottish cheeses

xXx

Freshly brewed cafetière of coffee or pot of tea served with chocolates

£49.95

The evening's entertainment will include
a Piper, Ceilidh and fireworks from the pier (weather permitting)

To Book please call Reservations on 01631 730 302, - Deposit £20.00 per person