



# HOGMANAY MENU

## STARTERS



**Haggis Bashed Neeps & Champit Tatties** (v)  
Whisky & Peppercorn Cream Sauce

**Terrine of Smoked, Poached & Cured Salmon** (gfa)  
Dill & Lemon | Caviar Crème Fraiche | Savoury Tuile

**Poached Baby Pear & Roast Beetroot, Whipped Goats Cheese** (gfa, v, vea)  
Walnut Granola | Aged Balsamic | Endive



## INTERMEDIATE

**Cream of Cauliflower Soup** (gfa, v)  
Toasted Almonds | Herb Oil

**Champagne Sorbet** (gf, ve)  
Cassis Syrup

## MAINS

**Ballotine of Chicken with Haggis & Parma Ham**  
Thyme Roast Carrot | Fondant Potato | Arran Mustard | Whisky Sauce

**Slow Braised Featherblade of Beef** (gfa)  
Confit Cheek Croquette | Caramelised Shallot | Sauce Bourguignon  
Pancetta | Red Wine & Button Mushroom | Rosemary Salt Roast Carrots

**Seared Fillet of Sea Bass** (gfa)  
Lemon & Dill Potato Cake | Sprouting Broccoli | Parsley Cream

**Tartlet of Caramelised Onion, Olive & Thyme** (v, vea)  
Mushroom Puree | Crisp Kale | Baby Leek | Tarragon Jus

## DESSERTS




**Sticky Toffee Pudding** (v)  
Caramel Sauce | Vanilla Ice Cream

**Scottish Artisan Cheeses** (gfa)  
Plum Chutney | Arran Oaties

**White Chocolate Cheesecake**  
Berry Coulis | Vanilla Cream

*Followed by tea/coffee & mince pies*

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



— THE —  
**REDHURST**

HOTEL • RESTAURANT • BAR



— HOGMANAY —