



# LYNNHURST



*Hogmanay Menu*



# Hogmanay

## MENU

### STARTERS

Haggis, Bashed Neeps and Champit Tatties *(ve)*  
Whisky and peppercorn cream

Terrine of Salmon *(gfa)*  
Smoked, poached and cured salmon, baby potato,  
lemon and dill crème fraîche and savoury tuile

Beetroot Hummus and Marinated Feta *(ve, gf)*  
Pickled fennel, golden beetroot relish,  
pickled watermelon and endive salad

### INTERMEDIATE

Cream of Cauliflower Soup *(gfa, v)*  
Toasted almonds and herb oil

### MAIN COURSES

Ballotine of Chicken with Haggis and Parma Ham  
Thyme roast carrot, fondant potato,  
Arran mustard and whisky sauce

Slow Braised Featherblade of Beef *(gfa)*  
With confit cheek croquette, caramelised shallot, rosemary salt  
roast carrots, and sauce bourguignon - pancetta,  
red wine and button mushroom

Seared Fillet of Sea Bass *(gfa)*  
Lemon and dill potato cake, sprouting broccoli  
and a parsley cream

Celeriac and Wild Mushroom Wellington *(vea)*  
Tarragon, confit shallot and truffle oil, glazed puff pastry,  
roast roots, potatoes and herb jus

### DESSERTS

Sticky Toffee Pudding *(v)*  
Caramel sauce and vanilla ice cream

Selection of Scottish Artisan Cheese *(gfa)*  
Mull cheddar, Hebridean blue and Morangie brie,  
house chutney, celery and Arran oaties

Baked Vanilla Cheesecake *(v)*  
Honeycomb and mulled berry compote