

HOGMANAY MENU

ARRIVAL FROM 6.45PM

WELCOME FIZZ, SHOWN TO YOUR TABLE

WEE SOMETHING

LEEK AND POTATO SOUP, CHIVE CRÈME FRAICHE (VG)
CHEF'S HANDMADE BREAD AND SCOTTISH BUTTER (VG)

DINNER SERVICE WILL BEGIN 7.15PM

STARTERS

HAGGIS NEEPS AND TATTIES, WHISKY AND ARRAN
MUSTARD SAUCE, CRISPY POTATOES
VEGETARIAN HAGGIS NEEPS AND TATTIES, WHISKY AND
MUSTARD SAUCE, CRISPY POTATOES (VG)
ARGYLL HOT AND COLD SMOKED SALMON, WASABI,
PICKLES, BLINIS

MAIN COURSE

ROAST SIRLOIN OF SCOTTISH RARE BREED BEEF,
SHALLOT, BRAISED CARROT, POMME ANNA
GRILLED SEABASS, LOBSTER BISQUE, CRUSHED
POTATOES, GREENS, SHELLFISH RAVIOLI
ROASTED WINTER VEGETABLE AND HAZELNUT PARCEL,
CREAMED SAVOY CABBAGE, CRUSHED POTATOES, SALSA
VERDE (VG)

DESSERT

CHOCOLATE TART, PISTACHIO ICE CREAM (VG)
CRANACHAN TRIFLE, HONEY BISCUITS (VG)
SELECTION OF SCOTTISH ARTISAN CHEESE, OATCAKES,
CHUTNEY, GRAPES, CELERY (VG)

(VG - VEGETARIAN)

BERTH HOLDER/ MARINA RESIDENT/ MOHO GUEST PRICES:

ADULT - £120 PP
UNDER 12'S - £88 PP

BAIRD SUITE - LETS GET THE PARTY STARTED

ENTERTAINMENT FROM 9.30PM, FIREWORKS AT THE BELLS,
HOT CHOCOLATE & BACON BUTTIES, BAR CLOSES 1AM.

MENU FOR UNDER 12'S AVAILABLE, PRE ORDER AND DIETRY INFORMATION REQUIRED IN
ADVANCE. FOR GUESTS STAYING IN THE LODGE, COTTAGES, RETREATS, STUDIO APARTMENTS &
LUXURY APARTMENTS DINNER IS INCLUDED IN THE PACKAGE. MAX TABLE SIZE OF 10. NO
BERTH HOLDER OR ANY OTHER DISCOUNTS APPLY.

NEW YEARS DAY MENU

STARTERS

GRESSINGHAM DUCK TERRINE, DUCK LIVER PARFAIT,
PLUM CHUTNEY, ARRAN OATCAKES

TRADITIONAL PRAWN COCKTAIL, LANGOUSTINE, MELBA
TOAST, LITTLE GEM, MARIE ROSE SAUCE

ITALIAN BUFFALO MOZZARELLA, PICKLED BEETROOTS,
FOCACCIA CROUTONS, HAZELNUT DRESSING (VG)

MAIN COURSE

SLOW COOKED BLADE OF MCCASKIE'S BEEF, SCOTTISH
ROOTS, CREAMED POTATO, ROASTED ONION, RED WINE
SAUCE

ROAST BREAST OF SCOTTISH CHICKEN, TENDER STEM
BROCCOLI, CRUSHED NEW POTATOES, GREENS,
PEPPERCORN SAUCE

HAZELNUT CRUSTED ISLE OF GIGHA HALIBUT, SAUTÉED
NEW POTATOES, GREENS, LEMON AND CHIVE BUTTER
SAUCE

HOMEMADE POTATO GNOCCHI GRATIN, ROAST TOMATO
SAUCE, PARMESAN, MIXED LEAF SALAD (VG)

DESSERT

DARK CHOCOLATE GANACHE, MARINATED CHERRIES,
CHERRY RIPPLE ICE CREAM (VG)

EARL GREY PANNACOTTA, POACHED PEAR, HONEYCOMB

SELECTION OF SCOTTISH ARTISAN CHEESE, OATCAKES,
CHUTNEY, GRAPES, CELERY (VG)

(VG - VEGETARIAN)

BERTH HOLDER/ MARINA RESIDENT/ MOHO GUEST PRICES:

ADULT - £75 PP

KIDS MENU AVAILABLE

ORDER ON THE NIGHT, TABLE RESERVATIONS REQUIRED, KIDS MENU AVAILABLE. FOR GUESTS STAYING IN THE LODGE, COTTAGES, RETREATS, STUDIO APARTMENTS & LUXURY APARTMENTS DINNER IS INCLUDED IN THE PACKAGE. MAX TABLE SIZE OF 10. NO BERTH HOLDER OR ANY OTHER DISCOUNTS APPLY.