

# ARGYLL HOGMANAY DINNER 2024

ARRIVAL FROM 6.15PM  
DINNER SERVICE WILL COMMENCE AT 6.45PM PROMPTLY

WELCOME FIZZ, SHOWN TO YOUR TABLE

## WEE SOMETHING TO BEGIN

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

## STARTERS

HAGGIS, NEEPS AND TATTIES, WHISKY AND ARRAN MUSTARD SAUCE,  
CRISPY POTATOES

VEGETARIAN HAGGIS, NEEPS AND TATTIES, WHISKY AND ARRAN  
MUSTARD SAUCE, CRISPY POTATOES (VG)

ARGYLL HOT AND COLD SMOKED SALMON, WASABI, PICKLES, BLINIS

## MAINS

ROAST SIRLOIN OF RARE BREED BEEF, BRAISED SHIN, ANISE BRAISED  
CARROT, POMME ANNA

GRILLED HALIBUT, CRUSHED POTATOES, LOBSTER BISQUE, GREENS,  
SHELLFISH CROQUETTE

ROASTED WINTER VEGETABLE AND HAZELNUT PARCEL, CREAMED  
SAVOY CABBAGE, CRUSHED POTATO (VG)

## DESSERTS

LEMON TART, CRÈME FRAICHE SORBET (VG)

CRANACHAN TRIFLE, HONEY BISCUITS (VG)

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

(VG - VEGETARIAN)

## BAIRD SUITE - LETS GET THE PARTY STARTED

DJ PLAYING THE VERY BEST SCOTTISH FLOOR FILLERS AS WE COUNT DOWN TO THE  
BELLS FROM 9PM. FIREWORKS AND FIZZ AT THE BELLS FOLLOWED BY HOT  
CHOCOLATE AND BACON BUTTIES (VEGETARIAN AVAILABLE WITH PRIOR NOTICE). BAR  
CLOSES 1AM.

MENU FOR UNDER 12'S AVAILABLE, PRE ORDER/DIETARY INFORMATION REQUIRED A MINIMUM OF 10 DAYS PRIOR  
TO THE EVENT. DINNER IS INCLUDED IN THE PACKAGE FOR ALL GUESTS STAYING IN SHORESIDE  
ACCOMMODATION (EXCLUDING MOHO SITE). MAXIMUM TABLE SIZE OF 10 GUESTS.

# NEW YEARS DAY DINNER MENU

## STARTERS

GOATS CHEESE MOUSSE, BEETROOT TARTARE, FOCACCIA CROUTONS,  
ROASTED WALNUTS (VG)

COCK-A-LEEKIE TERRINE, CHICKEN LIVER PARFAIT, PLUM CHUTNEY,  
ARRAN OATCAKES

TRADITIONAL PRAWN AND CRAYFISH COCKTAIL, KING PRAWNS, MELBA  
TOAST, LITTLE GEM, MARIE ROSE SAUCE

## MAINS

SLOW COOKED ISLES OF BUTE LAMB, POTATO TERRINE, TENDER STEM  
BROCCOLI, ROASTED ONION, SALSA VERDI

ROAST BREAST OF SCOTTISH CHICKEN, SALT BAKED TURNIP,  
CLAPSHOT POTATOES, GREEN PEPPERCORN SAUCE

ROAST NORTH ATLANTIC COD, SMOKED POTATO MASH, GREENS,  
SEAWEED BUTTER SAUCE, SALSIFY

HOMEMADE POTATO GNOCCHI GRATIN, ROAST SQUASH, PARMESAN  
CREAM, SAGE PUMPKIN SEEDS (VG)

## DESSERTS

DARK CHOCOLATE MOUSSE, HAZELNUT ICE CREAM, COFFEE CRUMBLE (VG)

COCONUT PANNACOTTA, MANGO, PASSIONFRUIT, LIME

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

(VG – VEGETARIAN)

SOME OF OUR DISHES CAN READILY BE MODIFIED TO SUIT DIETARY REQUESTS – PLEASE INFORM US AT TIME OF BOOKING AND A MINIMUM OF 10 DAYS PRIOR TO ARRIVAL TO ENABLE US TO ADVISE SUITABLE DISHES OR ANY SUBSTITUTES. PRE ORDER WILL BE REQUIRED A MINIMUM OF 10 DAYS PRIOR TO THE EVENT. DINNER IS INCLUDED IN THE PACKAGE FOR ALL GUESTS STAYING IN SHORESIDE ACCOMMODATION (EXCLUDING MOHO SITE). MAXIMUM TABLE SIZE OF 10 GUESTS.

LIMITED BERTH HOLDER AND MOTORHOME GUEST AVAILABILITY.  
£65 PER PERSON – KIDS MENU IS AVAILABLE FOR UNDER 12'S.

RESERVATIONS FROM 5.30PM-8.30PM.

# KIDS HOGMANAY MENU

## STARTER

Chef's soup of the day

Melon plate

Garlic bread



## MAIN

Cheeseburger, toasted  
sesame bun, French fries

Macaroni cheese and  
garlic bread

Battered fish and chips,  
garden peas

Chicken goujons, French  
fries, baked beans

Steamed seasonal  
vegetables

## DESSERT

Two scoops of ice cream -  
chocolate, strawberry or  
vanilla - with Portavadie  
wafer and chocolate or  
strawberry sauce

