

HOGMANAY DINNER 2025

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

WELCOME FIZZ, SHOWN TO YOUR TABLE

WEE SOMETHING TO BEGIN

HAM HOCK AND RED LENTIL SOUP, PARSLEY OIL, CHEF'S HANDMADE BREAD AND SCOTTISH BUTTER

ROASTED VEGETABLE AND RED LENTIL SOUP, PARSLEY OIL, CHEF'S HANDMADE BREAD AND SCOTTISH BUTTER (VG, VN)

STARTERS

MCCASKIE'S AWARD-WINNING 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, PICKLES, BLINIS, HORSE RADISH CREAM

MAINS

ROAST SIRLOIN OF RARE BREED BEEF, BRAISED SHIN, GLAZED SCOTTISH ROOTS, DAUPHINOISE POTATO, RED WINE SAUCE

HERB CRUSTED HALIBUT, POTATO TERRINE, WILTED GREENS, LOBSTER BISQUE, SHELLFISH CROQUETTE

BEETROOT AND CHESTNUT WELLINGTON, GLAZED SCOTTISH ROOTS, DAUPHINOISE POTATOES (VG)

DESSERTS

CRANACHAN CHEESECAKE, RASPBERRY SORBET, HONEY GRANOLA (VG)

MULLED WINE POACHED PEAR, EARL GREY PANNACOTTA, HONEYCOMB (VG)

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

(VG - VEGETARIAN, GF - GLUTEN FREE)

BAIRD SUITE - LETS GET THE PARTY STARTED

DJ PLAYING THE VERY BEST SCOTTISH FLOOR FILLERS AS WE COUNT DOWN TO THE BELLS FROM 9PM. FIZZ AT THE BELLS FOLLOWED BY HOT CHOCOLATE AND BACON BUTTIES (VEGETARIAN AVAILABLE WITH PRIOR NOTICE). BAR CLOSURES 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). BERTH HOLDER AND MOHO GUESTS CAN BOOK - LIMITED AVAILABILITY - £95 PP, £45PP FOR UNDER 12 YEARS. MAXIMUM TABLE SIZE OF 10 GUESTS.

NEW YEARS DAY 2026

WEE SOMETHING TO BEGIN

CHEF'S HANDMADE BREAD AND SCOTTISH BUTTER (VG)

STARTERS

SCOTTISH MOZZARELLA, CARPACCIO OF BEETROOT, HAZELNUT DRESSING, BITTER LEAVES (VG)

WINSTON CHURCHILL GAME TERRINE, PEAR CHUTNEY, CELERIAC REMOULADE, TOASTED BRIOCHE

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

MAINS

SLOW COOKED ISLE OF BUTE LAMB, SALT BAKED TURNIP, SAVOY CABBAGE, POTATO CROQUETTE

ROAST SEABASS, POTATO FONDANT, BRASSICAS, MUSSEL VELOUTE

SCOTTISH CHICKEN BREAST, CONFIT CARROT, MUSHROOM, SMOKED POTATO MASH, TARRAGON SAUCE

SPINACH MUSHROOM BUTTERNUT SQUASH LASAGNE, FOCACCIA GARLIC BREAD, MIXED LEAF SALAD (VG)

DESSERTS

SALTED CARAMEL TART, MILK ICE CREAM (VG)

DARK CHOCOLATE DELICE, MARINATED CHERRY'S, PISTACHIO CREAM (VG)

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

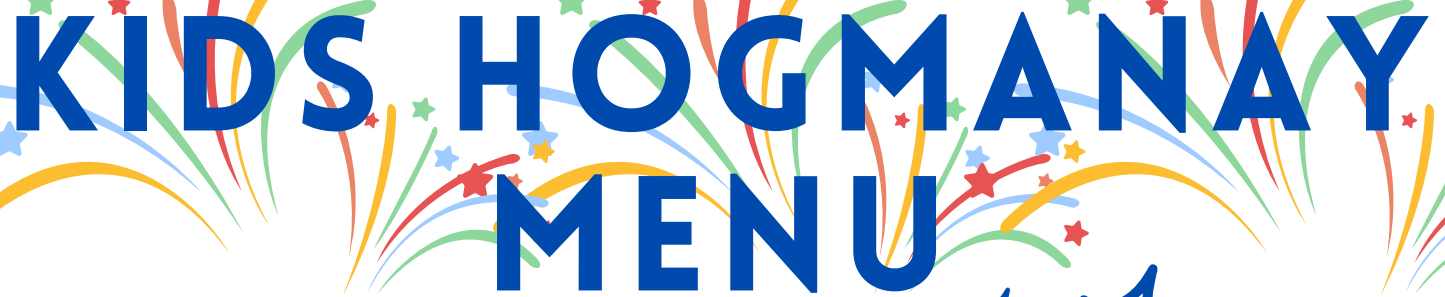
(VG - VEGETARIAN, GF - GLUTEN FREE)

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. RESERVATION TIMES SUBJECT TO AVAILABILITY.

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

