

HOGMANAY DINNER 2026

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

WELCOME FIZZ, SHOWN TO YOUR TABLE

TO BEGIN

CHEF'S HANDMADE BREAD, SCOTTISH BUTTER, EXTRA VIRGIN OLIVE OIL, BALSAMIC

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 MCCASKIE'S BEEF, BRAISED SHIN, CONFIT CARROT, POTATO PAVE, GLAZED SHALLOT, RED WINE SAUCE

ROAST FILLET OF MONKFISH, POTATO FONDANT, SEASONAL GREENS, MONKFISH CROQUETTE, TARTAR HOLLANDAISE

BUTTERNUT SQUASH AND CHESTNUT WELLINGTON, CREAMED POTATO, SEASONAL GREENS, PEPPERCORN SAUCE (VG)

A WEE REFRESHMENT

HARRIS GIN AND TONIC SORBET, RED GRAPEFRUIT

DESSERTS

TRADITIONAL CRANACHAN TRIFLE, HONEY AND OAT BISCUIT (VG)

SALTED CARAMEL AND WHISKY TART, CRÈME FRAICHE SORBET, SALTED CARAMEL SAUCE

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 CLOSERS 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 2027

WEE SOMETHING TO BEGIN

CHEF'S HANDMADE BREAD AND SCOTTISH BUTTER (VG)

STARTERS

WHIPPED RICOTTA, CHILLI DRESSING, TOASTED SEEDS, MARINATED PEPPERS, CHAR-GRILLED FOCACCIA (VG)

HAM HOCK AND CHICKEN TERRINE, APPLE CHUTNEY, CELERIAC REMOULADE, TOASTED BRIOCHE

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

MAINS

SLOW COOKED ISLE OF BUTE LAMB, SCOTTISH ROOTS, BAKED ONION, CRISPY BELLY, SMOKED POTATO MASH

POACHED WILD SCOTTISH HALIBUT, ALMOND CRUST, POTATO TERRINE, MUSSEL VELOUTÉ, SEA VEGETABLES

SCOTTISH CHICKEN BREAST, SWEETCORN, LEEKS AND BACON, SMOKED POTATO MASH, PEPPERCORN SAUCE

WILD MUSHROOM RISOTTO CAKES, PICKLED MUSHROOMS, WALNUTS KETCHUP, WATERCRESS AND RED ONION SALAD (VG)

DESSERTS

TROPICAL FRUIT PAVLOVA, MANGO CREAM, PASSION FRUIT SYRUP (VG)

DARK CHOCOLATE DELICE, LAVENDER POACHED PEAR, HONEYCOMB (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

