



HOGMANAY MENU

WELCOME FIZZ, SHOWN TO YOUR TABLE

WEE SOMETHING

LEEK AND POTATO SOUP

Chive crème fraiche

HOUSE BAKED BREAD AND SCOTTISH BUTTER

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 potato

ARGYLL HOT AND COLD SMOKED SALMON

Wasabi, pickles, blinis

MAIN COURSE

ROAST SIRLOIN OF SCOTTISH RARE BREED BEEF

Slow cooked shin, shallot, braised carrot, pomme anna

GRILLED SEABASS

Lobster bisque, crushed potato, greens, shellfish ravioli

ROASTED WINTER VEGETABLE AND HAZELNUT PARCEL

Creamed savoy cabbage, crushed potato

**BERTH HOLDER/
MARINA RESIDENT/
MOHO GUEST PRICES:**

ADULT - £120 PP

UNDER 12'S - £88 PP

(KIDS MENU AVAILABLE)

DESSERT

APPLE CRUMBLE CHEESECAKE

Caramelised apples, vanilla anglaise

CRANACHAN MILLE FEUILLE

Raspberry sorbet, honey granola

SELECTION OF SCOTTISH CHEESE FOR THE TABLE

Oatcakes, chutney, grapes, celery

BAIRD SUITE - LETS GET THE PARTY STARTED

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

MENU FOR UNDER 12'S AVAILABLE, PRE ORDER REQUIRED 10 DAYS 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 WILL APPLY.