



NEW YEARS DAY MENU

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Truffle mascarpone, chestnuts, toasted focaccia croutons

GRESSINGHAM DUCK TERRINE

Duck liver parfait, pear chutney, homemade toasted brioche

HANDPICKED CRAB COCKTAIL

King prawns, pickled cucumber, granary croutons

MAIN COURSE

LOIN OF WINSTON CHURCHILL VENISON

Salt baked golden beetroot, beetroot terrine, slow cooked venison pastilla

ROAST BREAST OF SCOTTISH CHICKEN

Clapshot potato, haggis, savoy cabbage, whisky sauce

HAZELNUT CRUSTED ISLE OF GIGHA HALIBUT

Cauliflower, potato terrine, mussel velouté, confit fennel

SPINACH MUSHROOM AND GOATS' CHEESE CANNELLONI

Roast tomato sauce, parmesan, mixed leaf salad

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

ADULT - £75 PP

KIDS MENU AVAILABLE

DESSERT

SELECTION OF SCOTTISH ARTISAN CHEESE

Celery, grapes, chutney, Arran oatcakes

DARK CHOCOLATE GANACHE

Salted caramel sauce, roasted hazelnut ice cream, chocolate tuille

PASSION FRUIT PANNA COTTA

Tropical fruit salsa, coconut crumble, coconut sorbet

BAIRD SUITE - NEW YEAR'S DAY QUIZ FROM 10PM - TABLE PRIZES TO BE WON!

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 WILL APPLY