

# HOGMANAY BALL MENU

## STARTERS

### SCOTCH BROTH SOUP

Served with crusty bread and butter

### SMOKED HADDOCK AND BLACK PUDDING

Smoked haddock fishcake topped with Stornaway black pudding

### HAGGIS, TATTIES AND NEEPS

Served with a coarse mustard and whisky sauce

## MAIN COURSE

### TRADITIONAL STEAK PIE

Scottish beef slow cooked in a rich gravy topped with puff pastry

### CHICKEN BALMORAL

Breast of chicken stuffed with haggis in a pool of whisky sauce

### STEAK DIANE

Sliced Sirlion steak covered in a mushroom , onion and French mustard and tomato cream sauce

## SWEETS

### CHEESE AND OATCAKES

Chefs selection of cheeses served with oatcakes

### CHOCOLATE TRUFFLE PROFITEROLE TORTE

Chocolate sponge base topped with a chocolate truffle & caramel centre finished with a gold shimmering Profiterole

### CRANACHAN ICE CREAM

A traditional Scottish ice cream with Scottish Raspberries mixed with a oat crunch and a dash of malt whisky

## TEA OR COFFEE

Served with Scottish shortbread

*( Vegetarian options available by request in advance )*