

HOGMANAY

AT THE TERRACE | 4-COURSES £49.95

STARTERS

CHORIZO AND SMOKED CHEDDAR CROQUETTE

with spiced tomato sugo and lemon aioli

TERRACE "HAGGIS, NEEPS AND TATTIES"

haggis bon bon, turnip puree, potato fritter and whisky cream

BRUSCHETTA POMODORO

with torn basil, drizzled in a lemon infused oil with balsamic glaze and shredded fior de latte mozzarella

INTERMEDIATE

GARDEN PEA SOUP

topped with crispy pancetta

MANGO SORBET REFRESHER

MAINS

BRAISED SCOTCH BEEF PIE

with Ayrshire pork sausages, honey glazed roots, smoked paprika mash and buttered pastry topping

PAN FRIED BREAST OF CHICKEN

with white pudding mousseline, creamed savoy cabbage and pancetta, fondant potato and tarragon cream

OVEN ROASTED FILLET OF SALMON WITH SMOKED HADDOCK FISHCAKE

seasonal greens, saffron fondant and chive cream

LENTIL DAHL CURRY

with Indian spices, basmati rice and tandoori naan bread

DESSERTS

STRAWBERRY TART CHEESECAKE

with poached winter fruits and fresh whipped cream

TERRACE CHOCOLATE ORANGE

chocolate orange sponge served with mango sorbet

SELECTION OF ARRAN CHEESES

with apple and pear chutney, celery and Arran oaties

'Made without gluten alternative' options and 'vegan alternative' options are available on selected menu items where you see the following symbol:



VEGAN OPTION
AVAILABLE



MADE WITHOUT GLUTEN
OPTION AVAILABLE



VEGGIE OPTION
AVAILABLE

When placing your order, please specify to your server that you require the 'made without gluten alternative option' or the 'vegan alternative option'. Please allow extra time as these dishes will be cooked to order. Please see our allergen information for further details.