

Hogmanay Gala Dinner

It's the place to be!



Savoury Beetroot Cone

cucumber & pickled ginger, seaweed flakes, seaweed wafer

Freshly Picked White Scottish Crab

celeriac remoulade, granny smith gel, squid ink vinaigrette

Black Truffle & White Asparagus Soup

truffle oil (gf)

Roasted Grants of Speyside Fillet of Beef

*parsnip tarte tatin, red onion & potato presse, celeriac purée,
magret cabbage,*

liliput caper & parsley coulis (gf df)

Assiette of Kingsmills Desserts

*chocolate & nuts cup, Baileys crème brûlée, dates & toffee
gateau*

Freshly Filtered Coffee

with truffles