

Hogmanay in our KINGSMILLS SUITE

With the end of 2024 deserving of a very special celebration, we are joined by the fantastic Rhythmnreel for what is set to be the grandest Hogmanay gala to date. Arrive at 7pm to a chilled glass of Prosecco and gather round to enjoy a sumptuous 5 course menu with our Highland Prime Beef Fillet taking centre stage! Enjoy 1/2 bottle of house red or white wine per guest with dinner before entertainment begins.

Rhythmnreel will entertain with a mixture of ceilidh and contemporary music seeing you through until we celebrate the bells. As we welcome 2025, we will toast with a complimentary glass of Prosecco, before dancing resumes until 3am. To keep your energy up, Haggis Neeps & Tatties & a dram will be served at 1am.

MENU

Canapés

Peppered Mackerel Rillettes on Pumpkin Bread
Chicken Liver Parfait Brioche
Duck And Pistachio Terrine with Plum Relish

Smoked Salmon Pavé

Pink Peppercorn Creamy Vinaigrette - Braised White Chicory
Charred Orange Segments (gf)

French Onion Soup

Gruyère Crouton (v, gfa)

Roasted Beef Fillet

Spinach & Black Truffle Creamy Potato - Salt Baked Celeriac
Celeriac Puree - Beef Jus (gf)

Passion Fruit & Chocolate Royal

Tonka Bean Crème Anglaise (v, gfa)

Tea & Coffee

Adults £150 per person

Please note, to ensure an efficient service we will request a pre-order for drinks.

Held on hospitality tables in our Kingsmills Suite, our Gala Dinner is always a sell out so very early reservation is encouraged.