

Hogmanay in the KINGSMILLS SUITE

We are delighted to announce the return of The Big Shoogle who will headline this year's very special Hogmanay Gala Dinner at the Kingsmills! The end of 2026 is deserving of high energy jigs and reels cheekily mashed up with rock riffs and rhythms. This New Year party will be floor-filling!

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.

The Big Shoogle will entertain with a mixture of ceilidh and classic pop and rock covers seeing you through until we celebrate the bells. As we welcome 2027, 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

whipped goat's cheese - candied beetroot slaw (v)
smoked mackerel rilette - pickled cucumber - crispy shallots (df, gf)
chicken leg ballotine - pear & date chutney

Honey & Whisky Cured Salmon

chive crème fraiche - balsamic beets - pickled pear dressing - chicory (gfa)

White Crab Bisque

truffle oil

Roasted Beef Fillet

potato fondant - pickled white cabbage - Swiss chard
caramelised parsnip - claret jus (gfa, dfa)

Sea Salt Chocolate & Glacé Cherry Fondant

quenelle of milk chocolate mousse - white chocolate crumb - griottines gel

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

Adults £175 per person | Children (4-11 years) £62 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.

BOOK BY EMAIL



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com