



NEW YEARS EVE



ARRIVAL
Glass of Bubbly with Canapes

3 COURSES - £49.95PP

STARTERS

Ham Hough broth
fresh crusty bread

Trio of Melon Parisienne
orange and Basil soup,
champagne sorbet,
lemon verbena

Cullen Skink
traditional smoked haddock soup
with leek, potato, cream,
smoked bacon

French Goats Cheese
provençal vegetables, olive and
red pepper tapenade, endive,
tarragon oil

Seared King Scallops
sauce grenobloise, sourdough
croutons, butternut, Séville
orange, Sorrel

Ham Hough Terrine
hydro piccalilli, soft boiled egg,
warm salad of haricot blanc
parsley and shallot

MAINS

Slow Braised Shin of Beef
carrot, cauliflower, crispy cheek,
pomme puree, caramelized
shallot, bordelaise sauce

**French Trimmed
Breast of Chicken**
rich wild mushroom risotto,
tenderstem broccoli, thyme jus

**Creamy Braised Leek and
Chestnut Wellington**
roasted root vegetables, truffle
roasted potatoes

Pan Seared Fillet of Salmon
crushed potato, charred leek,
sweet and sour beet puree, caper
and parsley relish

**Breast of Chicken Filled
with Local Haggis and
Wrapped in Smoked
Ayrshire Bacon**
clapshot, savoy cabbage, braised
beer onion, black pepper and
cognac cream

**Gratin of Oak
Smoked Haddock**
glazed with mature arran cheddar,
creamed potatoes, bacon lardons,
buttered greens

DESSERTS

**Hydro Sticky
Toffee Pudding**
caramel sauce,
vanilla bean ice cream

Dark Chocolate Marquise
caramelized banana, salted
popcorn, peanut butter ice cream

Arran Gold Cheesecake
fresh raspberries, raspberry puree

Chocolate Brownie Sundae
dark chocolate sauce, mint
chocolate cremes,
mint choc chip ice cream

Spiced Apple Crumble Tart
stem ginger anglaise,
vanilla ice cream

