



NEW YEARS DAY

2 COURSES - £33.95 • 3 COURSES - £39.95

STARTERS

Hydro Scotch Broth
warm crusty bread

**Black Pepper Crumbed
Local Haggis, Turnip and
Smoked Ham Velouté**
arran mustard pomme puree

**Trio of Hot Smoked
Salmon, Prawn Marie Rose
and Crispy Fried Crab Cake**
caviar potato salad, gem lettuce,
brown bread, lemon

**Whipped Truffle
Honey Mousse**
roasted beets, sourdough
croutons, watercress, green apple
and basil oil

Ham Egg and Beans
Ayrshire ham Hough terrine, soft
boiled egg, hydro piccalilli, warm
salad of haricot blank parsley and
shallot

Parisienne Of Melon
basil and orange soup,
lemon sorbet, viola

MAINS

**Braised Steak and
Sausage Pie**
butter puff pastry, roast carrot,
buttered greens,
creamed potatoes

**Slow Roasted
Sirloin of Beef**
bourguignon style jus with button
mushroom lardons and shallot,
honey roasted roots,
dauphinoise potato

Pan Seared Fillet of Salmon
spinach, cauliflower puree,
mussel, roast cauliflower,
leek croquette

Poached Breast of Chicken
red cabbage choucroute,
butternut purée, haggis bon bon,
sprouting broccoli

Ayrshire Ham Glazed
hot honey and thyme, parsley
potatoes, buttered local greens,
fried capers, tarragon emulsion

**Red Wine and Thyme Jus
Wild Mushroom
and Pea Risotto**
vegan parmesan, rocket and
pickled shallot

DESSERTS

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

**Mango and Apricot
Cheesecake**
amaretto syrup, pecan

Mull Cheddar
spelt wafer, truffle honey, grape

Affagato
homemade shortie

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

