



Hogmanay 2023

Join us for our 8 Course Hogmanay Dinner.

Pre-Booking is essential by Monday 18th Dec.

Arrival from 18:00. First Course 19.00. £75.00 Per Person

Smoked Salmon Canape

-

Inn-Made Granary Bread, Smoked Butter

-

Great Glen Charcuterie, Apple Chutney, Cornichon

-

Cullen Skink

-

Roast Sirloin, Pomme Anna, Roast Carrot, Red Wine Sauce

-

Bramble and Cassis Parfait, Bramble Sauce

-

Cheddar, Quince and Arran Oaties

-

Dram of Loch Fyne Whisky

Alternative Vegan and Gluten Free Menu(s) also available.

Set Menu - no substitutions are available on the night.

Bar open to public from 21.30 til 02:00.

Live Music with MARRAN from 22:00

Piper at the bells and complementary dram for all guests.



Hogmanay 2023

Join us for our 8 Course Hogmanay Dinner.

Pre-Booking is essential by Monday 18th Dec.

Arrival from 18:00. First Course 19.00. £75.00 Per Person

Blue Corn Tostada Canape

-

Inn-made Granary Bread, EVOO & Aged Balsamic

-

Chickpea Hummus, Pomegranate, EVOO, za'atar, grilled focaccia

-

Cauliflower Soup, toasted pumpkin seed oil

-

Grilled Hispi Cabbage, Peanut & Coconut sauce, sriracha mayonnaise, crispy onions

-

Chocolate Brownie, Judes Ice cream

-

Vegan Cheese, Quince and Arran Oaties

-

Dram of Loch Fyne Whisky

Gluten Free Menu also available.

Set Menu - no substitutions are available on the night.

Bar open to public from 21.30 til 02:00.

Live Music with MARRAN from 22:00

Piper at the bells and complementary dram for all guests.