



Hogmanay Gala Dinner

Glass of Champagne

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Amuse-Bouche

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Local Scallops

Caramelized Mull Scallops served with Pea Puree and Crispy Pancetta

Macsween Haggis Spring Rolls

Served with Neep Puree & 10 Year Old Tobermory Whisky and Heather Honey Sauce

Hebridean Dressed Crab

Served with Yoghurt and Dill Dressing, and Tarragon Bread

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Cock- A- Leekie Soup

Served with Homemade Bread

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Aberdeen Angus Fillet Steak

With Roast Potatoes, Buttered Herb Vegetables, Black Truffle Sauce

Mull Lobster Thermidor

Local creel caught Lobster tail served with Vegetable Fried Rice, Seasonal Vegetables

Rack of Lamb

Vegetable Stir-fry, Parmentier Potatoes

Argyll Baked Salmon

Dauphinoise Potatoes, Seasonal Vegetables and Lemon and Dill Sauce

Smoked Shallot and Mushroom Risotto

Served with Garlic Crostini

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Whisky Marmalade Ice Cream

Served with All Butter Homemade Shortbread

Baked Vanilla Cheesecake

Served with Salted Caramel Sauce and Peanut Butter Ice Cream

Selection of Local Cheese

Isle of Arran Oatcakes, Easdale Island Red Onion Marmalade

Coffee and Handmade Tobermory Chocolates