

Hogmanay

# Gala Menu

- at -

Uisge Bar & Restaurant

## Amuse bouche

-Oat crust Stornoway black pudding bonbon, apple puree, arran mustard sauce.

## Starters

-Pan fried scallop in shell

Sautéed spinach, thermidor sauce, sautéed breaded crumbs, crispy smoked bacon.

-Duck, chicken, ham hock terrine

Uisge piccalilli, toasted sourdough, green salad.

## Mains

-Pan-fried Murthly venison loin

Beetroot gnocchi, spiced sweet potato mash, cumin glazed carrots, red wine jus.

-Baked Scottish salmon fillet with cream cheese, chive and brioche crust

Buttered crusted new potatoes, grilled leeks, honey lemon sauce.

## Sweets

-Trio of Uisge desserts

Lemon and mandarin tart, chocolate raspberry torte, blackthorn salted caramel ice cream.

-Uisge Scottish cheese board

Plum and apple chutney, crackers.

£59.55 per person - 31st December 2024 - One sitting for all at 7pm

Booking, deposit and pre-order required