Uisge's Hogmanay
GALA MENU

AMUSE - BOUCHE

- Haggis, cheddar and potato samosa.

~ Crispy brie crostini, blackberry chilli jam.

STARTERS

Chicken, prosciutto and Stornoway black pudding terrine
Piccalilli, toasted sourdough.

Crispy breaded cannelloni
Stuffed with brie, tomato and basil rocket salad.

Prawn, chorizo and tomato skewers
Red rice herb salad.

MAIN COURSE

Pan-fried spiced rub Murthly venison loin
Potato fondant, ratatouille stuffed tomato.

Thyme roasted duck breast
Sweet potato and ginger mash, sprouting broccoli, apple and plum sauce.

Grilled sea bass fillet
Uisge smoked salmon risotto, herb buttered green beans, tarragon and leek sauce.

Leek, goats cheese, walnut and lemon tartlet
Baby leaf salad.

DESSERTS

Trio of Uisge desserts
White chocolate and ginger crème brûlée, dark chocolate and raspberry torte, milk chocolate and caramel cheesecake served with raspberry sorbet.

Blackberry parfait
Apple compote and honeycomb.

Uisge Scottish cheese board
Plum and apple chutney, grapes, crackers.

£67.95 per person - 31st December 2026

One sitting for all at 7pm. Booking, deposit and pre-order required.

All options can be made Gluten Free upon request. For any other dietary requirements please speak to a member of staff when pre-ordering.