

# Hogmanay Dinner and Ceilidh

## Non-Residential

Celebrate in style in either Lorimers or the Bistro  
Monday 31<sup>st</sup> December 2018

Our celebrations commence at 7.00pm  
With dinner served at 8.00pm

## Hogmanay Menu

### Assiette of Whisky Cured Sea Trout, Poached Langoustine Tail and Seasoned Crab Bon-Bon

with a whisky oil emulsion and lemon crème fraiche tartare foam

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### Barley and Ham Hough Broth

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### Beef Wellington

roast Fillet of Scottish beef wrapped in haggis, caul fat and puff pastry,  
gently baked and served with a panache of roast root vegetables,  
potatoes and a rich malt whisky jus

### Fillet of Sea Bream

gently baked with lemon and dill served with crushed new potatoes, sea asparagus,  
candied tomatoes and a creamy hollandaise

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### Oaty Nutty Flap Jack

with Halkirk tablet ice cream, raspberry tuile and heather honey cream

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### Selection of Highland Cheeses with Oatcakes

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### Coffee and Mints

## £90.00 per person inclusive of the below

*The evening includes a Champagne and Canape reception followed by  
A highland piper to welcome you into the Lorimers Restaurant for your intimate Hogmanay dinner.  
Our manager has selected wines to compliment the menu.*

*From 10.00pm enjoy the ceilidh dance.*

*Welcome in 2019 with a wee dram of Clynelish malt or a glass of bubbly at the bells*