

For bookings please contact
us on 01764 679200

The Royal Hotel Gala Hogmanay Menu

Pheasant & Game Terrine
Beetroot Relish & Melba Toast

Warm Goat's Cheese & Red Pepper Tart
With Walnut & Endive Salad

The Royal's Oak Smoked Halibut
& Potted Brown Shrimps

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Cream Of Watercress Soup
& Parmesan Cheese Straws

Roast Salt Cod & Shellfish Chowder

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Herb Crusted Rack Of Lamb,
Creamed Leeks, Dauphinoise Potatoes
& Minted Jus

Fillet Of Beef
On Horse Radish Mash & Bourguignon Sauce

Wild Mushroom & Winter Vegetable
Vol Au Vent
Topped With Leek Gratin

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Spiced Poached Pear & Rum Panna Cotta

Hot Apple Strudel & Orange Sabayon
With Vanilla Ice Cream

Hot Chocolate Fondant
With Caramel Centre, Raspberry Sauce
& Vanilla Ice Cream

Selection Of Scottish Handmade Cheeses
Oatcakes & The Royal's Chutney

Coffee & Iain Burnett's Handmade Chocolates

Saturday 31st December 2011
7.30pm reception, 8.15pm Dinner

Dinner £75.00 per person
Including Champagne & Canapés Reception

Full payment required on booking. Non-refundable if cancellation made less than two weeks beforehand, or numbers booked change substantially