



Hogmanay Menu at The Royal

Canapés & Champagne on arrival – 18:45

Piped in to Dinner – 19:15

Dinner Served – 19:30

Amuse Bouche

Spiced Pumpkin Veloute – Toasted Pumpkin Seeds

Starter

Spiced Duck Breast – Fennel Relish -Fig Puree – Swiss Chard – Duck Sauce

Intermediate

Seared King Scallop – Caramelized Celeriac Puree - Apple & Hazelnut Salad

Main

Beef Wellington - Dauphinoise Potatoes – Honey Carrot Puree – Sauteed Wild Mushrooms – Tenderstem Broccoli- Truffle Jus

Dessert

Dark Chocolate Cremeux – White Chocolate Soil – Coffee Sponge – Salted Caramel – Hazelnut Cream – Chocolate Tuille

Cheese Course – (£10 Supplement)

Selection of Strathearn Cheese Company & IJ Mellis Cheeses – Quince – Grapes – Damsel Biscuits

Vegetarian options available on request

£95.00 Per Head

Hogmanay Menu available for pre booked parties. We do ask for full prepayment to secure your table which will be discounted from the final bill. Please note prepayment Non-refundable if cancellation made less than two weeks beforehand, or numbers booked change substantially.