

HOGMANAY 2019

LIVE MUSIC
from nine pm

Starters

Lentil Soup
smoked bacon beignet, sourdough, butter

Cullen Skink (ish)
grilled smoked haddock fillet, poached egg, potato & leek cream

Campbells of Linlithgow Haggis Fritters
battered haggis, red onion marmalade, micro-herbs

Truffled Wild Mushroom Mac'n'Cheese
selection of mushrooms, short cut macaroni, bechamel, truffle oil, mature Cheddar, melba toasts

MAINS

Slow Braised Beef & Ox Cheek Pie
hand-diced Scottish beef, ox cheek, beef broth, lardons, pearl onions, puff pastry, glazed carrots, mash, truffle, nutmeg

Pan Roasted Scottish Salmon Fillet
smoked Ayrshire bacon & potato croquette, char-grilled asparagus, champagne and pink peppercorns cream, pea shoots

Stuffed Corn-fed Chicken Breast
Stornoway black pudding, streaky bacon, pomme fondant, kale, Glayva, grain mustard, cream

Roasted Pumpkin Risotto w/ Crispy Egg
toasted pumpkin seeds, poached egg, panko breadcrumbs, herb oil

DESSERTS

Cranachan Cheesecake
cream, Drambuie, honey, raspberries, toasted oatmeal, shortbread, Stewart Tower Dairy ice cream

Chocolate Pot w/ Salted Caramel Popcorn
chocolate mousse, salt, caramel, popcorn

Sticky Toffee Pud
butterscotch sauce, Stewart Tower Dairy ice cream

Morangie Brie & Arran Cheddar
oatcakes, red onion compote

COFFEE

Hand-roasted, filter coffee from Glen Lyon Coffee Roasters in Aberfeldy with home-made shortbread

4 courses,
and a
piper for
the bells



£65.

(and we will help
you celebrate with a
glass of fizz & stovies
on us at midnight)

Tel - 01786 823318 Email - info@theriversidedunblane.co.uk

Only available from 7.30pm on Hogmanay. Must be booked in advance. A pre-order is required for the entirety of your booking