

The Ship Inn

2019 Hogmanay Dinner Menu

GLASS OF PROSECCO ON ARRIVAL

WILD MUSHROOM SOUP

SERVED WITH BLUE CHEESE ARANCINI.

PORK BELLY WITH SCALLOPS

CRISPY PORK BELLY SERVED WITH PAN-SEARED SCALLOPS
& STORNOWAY BLACK PUDDING BON-BONS.

COO & BRU

TENDER BRAISED FEATHERBLADE OF BEEF WITH VEGETABLE SLAW
BOUND IN STICKY IRN BRU SAUCE.

BETROOT & CHESTNUT RISOTTO

DRIZZLED IN TRUFFLE OIL.

LIME & BASIL SORBET

MEDALLIONS OF VENISON

PAN-SEARED MEDALLIONS OF VENISON WITH PORT & CRANBERRY JUS,
STORNOWAY BLACK PUDDING DAUPHINOISE POTATOES,
BRAISED RED CABBAGE, ANISEED CARROTS & SUGAR SNAP PEAS.

MONKFISH WITH TEMPURA MUSSELS & PRAWNS

CURRIED MONKFISH WITH TEMPURA MUSSELS AND
KING PRAWNS, LENTIL DAHL AND STICKY COCONUT RICE.

CORNFED CHICKEN WITH BLACK HAGGIS CAKE

OVEN ROASTED CHICKEN SUPREME WITH BLACK HAGGIS CAKE &
DRAMBUIE CREAM SAUCE. SERVED WITH ANISEED CARROTS,
SUGARSNAP PEAS & NEW POTATOES.

CAULIFLOWER STEAK WITH MUSHROOM GRAVY

CAULIFLOWER STEAK IN BLACK PEPPER TEMPURA BATTER
WITH WILD MUSHROOM GRAVY. SERVED WITH DAUPHINOISE POTATOES,
ANISEED CARROTS & SUGARSNAP PEAS.

BAILEY'S CHIFFON CAKE

WITH CLEMENTINE SYRUP.

MINCEMEAT BAKED CHEESECAKE

WITH MALT WHISKY CLOTTED CREAM.

APPLE, SAFFRON & RAISIN RICE PUDDING

WITH MADELEINES & FIGS.

COFFEE OR TEA WITH HOME-MADE PETIT FOURS

£70.00 PER PERSON