



MELVILLE

CASTLE

Hogmanay Dinner Menu

Enjoy a fantastic five-course evening meal as part of our Hogmanay celebrations and two-night sleepover at the castle

Traditional haggis truffles, creamed potato, turnip purée, whisky cream

or

Sautéed wild mushrooms, garlic and thyme butter, brioche crouton

Vegetable and barley broth

or

Raspberry sorbet, Drambuie syrup

The Herd festive meat board of wood fire-cooked selection of dry-aged meats:

Côte de boeuf, venison loin steak, pork tomahawk, sirloin steak

With baby roast potatoes, paprika corn, button mushrooms, plum tomatoes, pepper sauce, red wine jus, garlic butter

or

Roasted cauliflower mornay, crispy onion, charred baby gem lettuce

Raspberry and fresh cream cranachan

or

Clootie dumpling, vanilla custard

Selection of Scottish mainland and island cheeses, oatcakes, plum chutney, grapes

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. Full allergen information is available on request..Fish may contain bones.*