

GARTH HOTEL & RESTAURANT

01479 872836

HOGMANAY CELEBRATION

Seating between 7.45-8.30pm

Solo singer will entertain us all after dinner until 1am

Glass of Champagne on Arrival

Starters

Cream of cauliflower and cheddar cheese soup topped with toasted flaked almonds

Locally made haggis topped with bashed neeps and tatties accompanied by a creamed onion sauce scented with Drambuie liqueur

Sutherlands of Portsoy hot smoked salmon and cream cheese pate flavoured with lemon and dill served with salad leaves and crisp melba toast

Palate Cleanser

A scoop of Refreshing mango sorbet

Mains

Roast Sirloin of Highland Beef sourced from Stuart Grant the butcher topped with roasted vine tomatoes and a rich roasting gravy served with crisp oven roasted potatoes and a panache of fresh market vegetables.

Penne pasta with fresh asparagus sun blushed tomatoes leeks and peas bound in a creamy Chardonnay wine parmesan sauce. – Please Pre- Order

Sweets

A crisp Brandy snap basket filled with fresh raspberries topped with a heather honey toasted oatmeal whipped cream and whisky Cranachan

Sticky toffee and date pudding with vanilla pod ice cream and butterscotch sauce

Our Scottish Cheeseboard selection

Smoked Cheddar from Mull; Peppered Black Crowdie; Clava Brie; tomato cider and onion chutney, grapes, celery oatcakes and crackers.

Finish with a Pot of Tea or Freshly Ground Coffee, with Highland Tablet.

£64.95 pp

Children 5-14years £30, Under 5's £18.95