



New Year's Eve & Hogmanay Menu 2023

The Old Hall Hotel

To Start

MacSween haggis, neeps, and tatties

With a creamy whisky, mushroom, and onion sauce

Butternut squash velouté

With fresh crusty bread

Smoked Scottish mackerel rillettes

With crispy crouton and lemon salad

Waldorf salad

With candied walnuts **VG GF**

The Main Event

All served with winter root vegetables and roasted potatoes

Roast sirloin of Aberdeen Angus beef

With Yorkshire pudding and a rich port gravy

Pan seared Loch Fyne salmon fillet

With lemon beurre blanc sauce and crispy capers **GF**

Pan seared Gressingham duck breast

With winter berry jus and port braised red cabbage

Chestnut and wild mushroom pithivier

With sautéed baby potatoes and vegan gravy

Desserts

Honey pannacotta

Single malt baked oats and raspberry sorbet

Dark chocolate and orange mousse

With nectarine segments and white chocolate crumb **GF**

Cloutie dumpling

With white chocolate custard

A selection of local cheeses

With biscuits and fig chutney **VG & GF Available**

Disco and entertainment from 7pm until late £38.95 per head

Please note, we use fish, egg, milk, and gluten products within our kitchens, and it is impossible to fully guarantee separation of these items in storage, preparation, and cooking. Please inform our staff of any allergies prior to placing your order. The Old Hall Hotel, Hope, S336RH. 01433620160