

Andiamo Hogmanay 2022

Cullen Skink(GF)

Traditional smoked haddock, potato and onion soup served with homemade bread

Crostino Sanguinaccio

Stornoway black pudding, pancetta and a poached egg set upon a slice of crunchy garlic bread

Antipasto Italiano (GF)

Prosciutto, salami, and Mortadella hams with balsamic onions and buffalo mozzarella, served with homemade bread

Gamberoni alla Griglia(GF)

King prawns marinated in lemon, chilli, garlic and saffron, skewered and chargrilled, served with crisp leaves

Insalata Pesca Caprese (V)(GF)

Fresh peach slices, buratta cheese and basil salad drizzled with warm honey

Tonno Toscana (GF)

Tuna loin pan fried in a sauce of olives, capers, tomatoes and garlic, served with sautéed potatoes, butter beans and sautéed spinach

Medaglioni di Filetto (GF)

Medallions of Scottish fillet steak, cooked to your liking, served on a bed of haggis and mashed potato, finished with a whisky and wholegrain mustard sauce

Pollo Funghi e Porri (GF)

Supreme of corn fed chicken in a wild mushroom, leek and cream sauce, served with dauphinoise potatoes

Ravioli Arogasta

Pasta parcels filled with lobster, tossed with a fresh tomato and cream and dill sauce, finished with fresh crab meat

Risotto di Bosco (V)(GF)

Arborio rice cooked with wild mushrooms, mascarpone, onions and a touch of white wine, finished with truffle oil

Torta di Formaggio

Chef's choice cheesecake

Vanilla Panna Cotta (GF)

Delicately sweet 'cooked cream' served with fresh berries

Gelato (GF)

Choose from vanilla, strawberry, chocolate or Scottish tablet

£65.00 pp