



Hogmanay MENU

AT FORESTERS GUILD

FIRST COURSE

Chefs Choice of Canapes, Warm Bread & Whipped Butter
Drink Pairing - Kir Royale

SECOND COURSE

Pan Seared King Scallops, Black Pudding,
Celeriac, Apple (GF, DF)
Drink Pairing - Glenlivet Whisky Smash

THIRD COURSE

Butternut Arancini, Goats Curd, Red Chilli,
Parsnip Crisps. (GF)
Drink Pairing - Yealand's Estate Sauvignon Blanc

FOURTH COURSE

28 Day Aged Scotch Beef, Beef Pithivier,
Spinach Puree, Baby Carrots, Red Wine Jus
Drink Pairing - Lunaris Malbec

DESSERT

Biscoff Tiramisu, Mascarpone Cream, Coffee
Caramel, Biscoff Crumb.
Drink Pairing - Hot Toddy or Irish Coffee

