

Hogmanay Ceilidh and Dinner Dance

Saturday 31 December 2011

MENU

SCOTTISH VENISON

and pink peppercorn terrine with gooseberries
and black pepper chutney

INDIVIDUAL HAGGIS PARCEL

Nestled on a watercress and Arran mustard scented salad

OAK SMOKED SALMON TIMBALE FILLED WITH TROUT,
black pepper and cream cheese mousse

light lemon scented oil

CHILLED GALIA MELON (V)

accompanied with mixed berries and figs

TRADITIONAL SCOTCH BROTH

PRIME SCOTTISH FILLET

enriched with a Dunsyre and woodland mushroom essence

PHEASANT SUPREME

wrapped in Ayrshire smoked bacon
and infused with a highland sage Jus

PAN SEARED SALMON

nestled on a smoked haddock and rosemary Brose

MULLED CHEDDAR (V)

spinach and grilled vegetable Tartlet and basil sauce
(All mains served with Chef's selection of seasonal vegetables)

WHISKY CHEESECAKE

topped with an oatmeal cream

BLAIRGOWRIE FLUMMERY

CHEF'S SELECTION OF SCOTTISH CHEESE
accompanied with celery grapes and oatcakes

Scottish Tablet and coffee

£80.00 per person inclusive of vat at 20%)

Sorry we cannot guarantee our menu to be nut free

Programme of Events

7.30

Gather for Canapes and a glass of Sparkling Wine in the
Cocktail Bar and Reception Area

8.00

The Pipe Major will pipe you through to the Comiston Suite
to enjoy your sumptuous four course dinner

9.15pm to 1.00am

Relax in the company of our artistes who will entertain you,
then dance the night away with our Ceilidh Band.

New Year Package

2 Nights

30TH / 31ST DECEMBER OR

31ST DECEMBER / 1ST JANUARY

Dinner, Bed and Breakfast £275.00 pp
(based on two persons sharing)

(includes Breakfast, Dinner one night and
Hogmanay Ceilidh Dinner Dance

on 31st December,
bringing in the New Year in traditional
Scottish style)

If you would like to extend your stay please contact:

bookings@braidhillshotel.co.uk

for our special rates.