

STRATHMORE
HOTELS
Nethybridge
**HOGMANAY GALA
DINNER**

Adults £65.00
Children 8-15 years - £33.50
Children under 8 years - children's menu
available
Canapés & Drinks Reception 6pm
Highland Gala Banquet 6.30pm

Menu

SOUP

Roasted Butternut and Sweet Potato
(Vegan, GFA)
Truffle oil

STARTER

Scottish Smoked Salmon (GF)
Rocket and red chard salad, quenelle of cream cheese
and chives, Scottish oatcakes

SORBET

Refreshing Arran Lemon Sorbet

MAIN COURSE

Roast Sirloin of Scottish Beef
Roasted shallot jus, homemade Yorkshire pudding,
roasted root vegetables, roast potatoes

DESSERT

Dark Chocolate and Mint Torte
Chef's rich chocolate torte, hint of mint, mixed berry
compote, Mackie's vanilla ice cream

Tea & Coffee, Chef's own Truffles

Vegan and GF Menu

SOUP

Roasted Butternut and Sweet Potato
Truffle oil

STARTER

Watermelon, Cantaloupe and Gallia Melon
Cocktail
Rhubarb and Ginger Gin Liquor, Mint Syrup

SORBET

Food Heaven Raspberry Sorbet

MAIN COURSE

Roasted Golden and Red Beetroot Risotto
Rosemary, garlic, rocket and red onion salad

DESSERT

Raspberry and Almond Frangipane Tart
Fruit coulis, Brandy sauce, almond milk

Tea & Coffee, Cinder Toffee Brownie Pieces

**Food allergies and intolerances - before
ordering please speak to a member of our staff about your requirements**

Nethybridge Hotel
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