

## a very special hogmanay

*Welcome to our Hogmanay feast of delights, to see out the Old Year and welcome in the New.*

**6pm onwards** complimentary cocktail or glass of 'fizz' and canapés.

**7pm** Our piper, Finlay Cameron, will start the evening by piping you to the Dining Room, where a glass of Prosecco and an amuse bouche await.

**Dinner** will be accompanied by tunes and songs from the Reid Ceilidh Band.

**After dinner** traditional Scottish ceilidh dancing with the Reid Ceilidh Band.

**The bells (midnight)** Auld Lang Syne, followed by fireworks from the pier (weather permitting).

**Followed by** Hogmanay midnight warmer hot toddy and then more ceilidh dancing with the band until 1am.



## Hogmanay Menu 2019

*wild food from loch & glen*



### Canapés

Inverawe Smokehouse Salmon & Crab Cannelloni  
Trout Caviar & Iced Sour Cream, Savoury Cone  
Cured Venison Carpaccio & Quails Egg  
Macsween's Vegetarian Haggis Croquet, Lismore Whisky Gel (v)  
Salsa Tartufata, Savoury Cone (v)

### Starters

Vichyssoise of Lochnell Oyster, Trout  
Wood Pigeon Wellington, Neep Purée & Pan Jus  
Roast in Shell Hand Dived Scallops, Sauce Vierge  
Celeriac Purée, Spiced Cauliflower & Quails Egg (v)

### Fish

Grilled Lobster with Garlic Butter, Sauce Choron  
Fillet of Gigha Halibut with Ratatouille, Sauce Tapenade  
Fillet of Sea Bass, Salad of Herbs & Truffle Vinaigrette  
Heritage Beetroots with Golden Raisins, Ricotta & Capers (v)

### Mains

Gressingham Duck, Green Peppercorns & Caramelised Apple  
Braised Oxtail in Crêpinette, Fumet of Red Wine  
Stracci Pasta with Rabbit  
Potato & Celeriac Gratin, Kale Chilli & Garlic (v)

### Desserts

Millefeuilles of Red Fruits, Sabayon of Kirsch  
Cadena de Chocolate  
Highland Cheese Platter  
Selection of Ices & Sorbet

Tea and Coffee with Pierhouse Tablet

**£75 per person.** To buy non-refundable tickets, call 01631 730302 or email [reservations@pierhousehotel.co.uk](mailto:reservations@pierhousehotel.co.uk)