

# THE BIELDSIDE INN

## Hogmanay Menu

### ARRIVAL CANAPÉS & GLASS OF PROSECCO

*Crispy Haggis | Salmon & Dill Crepe | Onion & Gruyere Tart*

### AMUSE-BOUCHE

*Leek Cappuccino Bacon Dust*

### STARTERS

#### SEARED SCALLOPS

*pea purée | saffron mayo | pancetta crisp*

#### SMOKED VENISON

*celeriac & horseradish slaw | mulled red onion purée | jus*

#### RISOTTO

*wild mushroom | truffle | grana padano | chervil oil | pine nuts*

### INTERMEDIATE

*Pomegranate & Prosecco Granita*

### MAINS

#### CHATEAUBRIAND

*served pink | feather blade ragu | dauphinoise potatoes | roasted vine tomatoes*

#### HALIBUT

*baked halibut | crushed new potatoes  
wilted greens | fennel cream*

#### GNOCCHI

*baked goats cheese | roast chestnuts  
roast beetroot | garlic & herb butter*

### DESSERTS

#### ASSIETTE

*Eton Mess | sticky toffee pudding | chocolate ganache  
vanilla ice cream | almond tuille*

#### CHEESEBOARD

*candied walnuts | grapes | chutney*

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