



THE
KAILYARD
BY NICK NAIRN

Hogmanay Menu

Enjoy Hogmanay dining as part of our
Hogmanay Dinner, Bed & Breakfast package.

Deposit required at time of booking

2024

STARTER

SALT BAKED CELERIAC VELOUTÉ

Chorizo picante crumb | black truffle

SCOTTISH SEAFOOD TERRINE

watercress & apple salad | lime crème fraiche | chervil

CRISPY RED BRAISED PORK SHOULDER

chilli | pickled ginger | spring onion | carrot, crispy shallots | sesame seed

ROAST BEETROOT

pickled candy beets | whipped goats cheese | candied walnuts

NICKS CURED SMOKED SALMON

pickled cucumber | wasabi mascarpone | avruga caviar

MAIN

LOCH DUART SALMON

gnocchi | olive | caper berry | fine beans | lemon beurre noisette

BREAST OF CHICKEN

cannellini bean | toulouse sausage | pancetta & vegetable cassoulet

SEARED BREAST OF GRESSINGHAM DUCK

beetroot fondant | chestnut puree | savoy cabbage | red wine jus

BEER BRAISED DAUBE OF BEEF

caramelised onion mash | sautéed wild mushrooms | parsnip crisps | red wine jus | horseradish

TANDOORI SPICED SEA BASS

bombay potatoes | lentil dahl | raita dressing

PAN-SEARED MEDALLION OF BEEF FILLET

beer braised beef bon bon | duck fat potato terrine | shredded savoy & smoked pancetta | beef gravy [£9 supplement]

DESSERT

DARK CHOCOLATE PYRAMID

Toasted Hazelnut & oat crumb | raspberry fluid gel

WARM SCOTTISH BRAMBLE FRANGIPAN TART

blackcurrant sorbet

BAILEYS CRÈME BRULEE

cranberry & orange biscotti

THREE CHEESE IN GOOD NICK

clava brie | isle of mull cheddar | Strathdon blue house chutney | oat cakes [£6 supplement]