



THE
KAILYARD
BY NICK NAIRN

Hogmanay Menu

Enjoy Hogmanay dining in our Kailyard restaurant when you add “The Kailyard” package onto your Hogmanay bed & breakfast booking.

Includes a glass of prosecco, 3 course meal & live entertainment with Laura Killen

£75 per person

£25 per person deposit & must be paid in full by 1st December 2025.

2025

STARTER

ROAST JERUSALEM ARTICHOKE VELOUTÉ

shredded confit chicken | lemon oil

CONFIT DUCK LEG & HAM HOCK TERRINE

puy lentils | caramelised onion purée

HONEY GLAZED WARM CROTTIN OF GOAT'S CHEESE (V)

beetroot emulsion | candied walnuts | roast golden beets | pickled raisins

HOT SMOKED SALMON TIAN

poached king prawn | mango, chilli & lime salsa

MAIN

BREAST OF CORNFED CHICKEN

haggis | burnt turnip puree | potato croquette | deanston whisky cream

ROAST SIRLOIN OF CAMPBELLS GOLD BEEF

braised beef bon bon | creamed potatoes | confit heritage carrots | beef gravy

SEARED DUCK BREAST

confit leg pastile | rosti potato | spinach | port wine jus

MONKFISH TAIL

caper & lemon beurre noisette | sauteed potatoes | fine beans

ROAST BEETROOT RISOTTO (VG)

feta cheese | pickled beets | chilli oil

DESSERT

WHITE CHOCOLATE PYRAMID

raspberry fluid gel | shortbread crumb

THREE CHEESES IN GOOD NICK

peters yard crackers | quince jelly

PARIS BREST CHOUX PASTRY

hazelnut milk chocolate ganache | chantilly cream

CLEMENTINE CHEESECAKE

drambuie clementine segments | yogurt ice cream