**GWR HOGMANAY**

£55 per person,

**Fizz, 3 course meal, a dram & entertainment**

**A complimentary glass of fizz on arrival**

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Pressed leg of Ramsay’s ham, house piccalilli, rye toast & fine herbs

Lightly curried parsnip soup, mini onion bhajis & spring onion

Roast breast of Perthshire duck, spiced puy lentils, apple puree & toasted hazelnuts

Pan seared Oban landed scallops, Ramsay’s black pudding & candied squash

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Roast breast of chicken, with haggis, neeps & tatties, and Drambuie cream

Herb crusted hot smoked salmon fillet with a mussel, clam, prawn & potato velouté

Pan fried 8oz Ribeye served with grilled mushroom, tomato, hand cut chips and a

tarragon & pink peppercorn sauce

Vegetarian options – please see your server for today’s selection

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GWR Cranachan: honey mousse, raspberry cream, toasted oats & fresh Scottish raspberries

Scottish cheese board: Dunsyre blue, Clava brie & Anster served with walnut toast, celery & chutney

Salted chocolate & almond shortcake with whisky cream & winter berries

Sticky toffee pudding with butterscotch sauce and rum & raisin ice cream

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**A dram to see in the bells with us at 1051 GWR**TO BOOK please email us as [1051gwr@gmail.com](mailto:1051gwr@gmail.com)   
We require a deposit to secure all bookings.  
We will see in the bells with our DJ, who will also be calling our ceildh.

**All dishes are subject to seasonal changes.**