



NEW YEARS EVE *at* *the* STATION

To Start

Goats Cheese Mousse

Pickled heritage beetroot, candied walnut & orange foam

Pan Seared Queen Scallops

Truffle oil, curried cauliflower beignets & pea puree

Haggis Neeps 'n' Tatties

Tian of Scottish haggis, Scottish turnips, creamed potatoes & whiskey jus

Traditional Cock-a-leekie Soup

Chicken broth & braised leeks

The Interlude

Champagne Sorbet

The Main Event

Moroccan Spiced Lamb Rump

Minted pea risotto, apricot jus & carrot crisps

Grilled Tranche of Scottish Salmon

Saffron baby potatoes, hollandaise sauce & heritage vegetables

Pan Roasted Chicken Supreme

Fondant potato, wild mushroom fricassee, baby leeks & tarragon cream

Roasted Butternut Squash Risotto

Truffle oil, baby vegetables, parmesan & rocket salad

An End to the Year

Cranachan Cheesecake

Honey toasted oats, whiskey cream cheese mousse & raspberry gel

Apple Tart Tatin

Homemade stem ginger ice cream & vanilla caramel sauce

Warm Chocolate Fondant

Banana ice cream, white chocolate sauce & chocolate shards

Vegan options available upon request

(Please do not hesitate to contact us with any allergen or dietary requests, we will do our best to assist you)

Four courses £37.50

***Bookings required, please
get in touch for more details***

01461 800410

***All diners are invited to join
us in the bar for an inclusive
Baby Cham toast at 6.30pm***