

Dubh Prais Restaurant

New Years Eve Hogmanay Dinner

Inverawe Smoked Platter

Goose, Venison, Ham & Duck

Cock-A-Leekie Soup

Traditional Leek and Chicken Broth

Wild Mushrooms

Trio of Mushrooms with Garlic and Ayrshire Bacon

Haggis

Pan fried in Oatmeal and served with a Whisky, cream and Leek sauce



Fillet of Angus Beef

Served on an Arran mustard and Whisky sauce

Melrose Lamb Cutlets

Served with a Skirley Tomato and Rosemary sauce

Saddle of Blair Atholl Venison

On a Thyme sauce and garnished with a Guinea-Fowl fritter

Roast Shetland Salmon

with Prawn and Lemon butter

Chestnut and Almond Cutlet

Vegetable & nut medley coated in Sesame seeds, pan fried and served on a spicy Leek sauce

All main courses are served with seasonal vegetables and roast potatoes



Atholl Brose

Homemade Ice Cream flavoured with Drambuie and toasted Oatmeal

Dark Chocolate Cheesecake

Flavoured with Amaretto

Plum Pudding

with a Rum sauce and Vanilla cream

Cheese & Biscuits

A selection of Scottish Cheese served with biscuits and oatcakes

£45.50

£20 non refundable deposit is required

Price includes VAT. Optional 10% service charge to be added