

HOGMANAY 2021

LIVE MUSIC
from nine pm

Starters

Lentil Soup

sweet cured bacon lardons, Italian sourdough, butter

Naturally Smoked Haddock w/ Poached Hens Egg

grilled smoked haddock fillet, poached egg, potato & leek cream

Campbells of Linlithgow Haggis Fritters

battered haggis, red onion marmalade, pea shoots

Truffled Wild Mushroom Mac'n'Cheese

selection of mushrooms, short cut macaroni, bechamel, truffle oil, mature Cheddar, melba toasts

MAINS

Slow Braised Beef & Ox Cheek Pie

hand-diced Scottish beef, ox cheek, beef broth, lardons, pearl onions, puff pastry, glazed carrots, mash, truffle oil, nutmeg

Pan Roasted Scottish Salmon Fillet

char-grilled asparagus, olive oil herb crushed potatoes, champagne and pink peppercorns cream, pea shoots

Stuffed Corn-fed Chicken Breast

Campbells of Linlithgow black pudding, streaky bacon, pomme fondant, kale, grain mustard, cream

Roasted Pumpkin Risotto w/ Crispy Egg

toasted pumpkin seeds, poached egg, panko breadcrumbs, herb oil

DESSERTS

Cranachan Cheesecake

cream, Drambuie, honey, raspberries, toasted oatmeal, shortbread, Stewart Tower Dairy ice cream

Chocolate Tart

all butter pastry, chocolate ganache, chocolate sauce, vanilla ice-cream

Sticky Toffee Pud

butterscotch sauce, dairy ice cream

Morangie Brie & Arran Cheddar

oatcakes, red onion compote

COFFEE

Rainforest Alliance certified Tierra Verde coffee from Matthew Algie coffee roasters in Glasgow with home-made shortbread

4 courses,
and a
piper for
the bells



£70.

(and we will help

you celebrate with a

glass of fizz* & stovies

on us at midnight)

Tel - 01786 823318 Email - info@theriversidedunblane.co.uk

Only available from 8pm on Hogmanay. Must be booked in advance. A pre-order is required for the entirety of your booking

Deposit of £10 per person is required to be paid 10 days prior to dining. *Fizz - may be swapped for a soft drink