

New Years Eve

Anchor Inn

TO START

Chef's homemade cock-a-leekie soup. Chicken and leek broth with hot crusty bread (GF opt)

Pan seared Hebridean scallops & Stornoway black pudding with crispy pancetta and pea purée

Haggis bonbons with creamy whisky dipping sauce

Vegan pigs in maple parsnip blankets (VG, GF)

THE MAIN EVENT

Roast Highland venison haunch with parsnip and beetroot crisps and a redcurrant and port jus (GF)

Pan seared Scottish salmon fillet with a brown shrimp Champagne butter sauce (GF)

Chicken supreme with crispy pancetta and a wild mushroom & Loch Lomond whisky cream sauce (GF)

Beetroot Wellington wrapped in vegan pastry with squash sauce (VG)

All served with roast potatoes and winter vegetables

DESSERTS

Winter berry stack with Scottish heather honey & whisky Chantilly cream and homemade shortbread

Classic Belgian chocolate profiteroles with white chocolate shavings

Orange and passionfruit cheesecake with ice cream (VG, GF)

£40 PER PERSON

Children's 2 course celebration menu available on request £13.50

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order