



Hogmanay Private Dining

Enjoy a private dinner for you and your loved ones and ring in 2023 in style.

Enjoy canapés and fizz on arrival plus a three-course meal with tea, coffee and with petit four before enjoying fizz at the bells

£65.00
per person

CANAPÉS

Selection of Mini Yorkshire Puddings filled with beef and horseradish and chicken and redcurrant
Smoked Macaroni Cheese and Chilli Balls^(VE,GF)

STARTERS

Roasted Parsnip and Sage Soup with petite pan^(V,GF)
Poached Salmon and Monkfish Terrine with pickled cucumber ribbons and beetroot ketchup
Sweet Potato and Spinach Stuffed Portobello Mushrooms with rocket and pesto salad^(V,VE)

MAINS

24-hour Confit Duck Leg with roasted green beans, wild mushrooms, pomme Anna. topped with a port and cherry jus
Aged Fillet Steak and Black Pudding Tower wrapped in streaky bacon with a whisky and tarragon sauce, clapshot rosti and cauliflower purée (£3 supplement)
Roasted Vegetable Open Lasagne with a rich marinara sauce, rocket and basil oil^(V,VE)

DESSERTS

Chocolate Orange Tart with raspberry sorbet^(V/VE/GF)
Apple Tarte Tatin with toffee fudge ice cream
Oreo Cheesecake with baileys cream and mixed berry coulis

Freshly brewed Tea & Coffee with Petit Fours

Traditional Cheese Board with a selection of three Scottish cheeses, ale chutney, frozen grapes and artisan crackers
(£9.50 supplement per person)

To book, contact our dedicated Meetings and Events team on 01224 945555 or via eventsales_aberdeen@sandmanhotels.co.uk

