

Hogmanay Gala Ball Menu
Apex Suite
Apex International Hotel

Canapés

Crispy haggis bon bon with whisky and Arran mustard aioli
Baked new potatoes with smoked haddock cream
Salmon and dill tartlet with red onion relish
Blush tomato, mozzarella balls and pesto oil (v) (n)

Dinner menu

Steamed sea bass, salmon and crab mousse, lemon
and vermouth sauce (gf)

Highland game broth with thyme and port (gf)

Roast fillet of Aberdeen Angus beef with skirlie fondant potato,
butternut squash pavé, forest mushroom and Arran mustard sauce (gf)

Drambuie and orange mousse, lavender tuilles

Freshly brewed coffee and tea with tablet

(v) Vegetarian option (n) Contains nuts / nut oil (gf) Gluten free