

Hogmanay Dinner Menu

Starters

Marbled Game, Thyme & Juniper Terrine

hot beetroot chutney, cranberry & raisin toast

Roast Parsnip Velouté

shredded oxtail, lemon oil

Honey Glazed Warm Crotin of Goat's Cheese

beetroot emulsion, candied walnuts, roast golden beets, pickled raisins (V)

Hot Smoked Salmon Tian

mango, chilli & lime salsa

Mains

Grilled Breast of Chicken

champ potato, tenderstem broccoli, wild mushroom & garlic cream sauce

200g Rump Steak

portobello mushroom, slow roast tomato, fries, peppercorn sauce

Scotch Lamb Rump

barley, root vegetable, pea & mint broth

Salmon Fillet

spinach, fondant potato, keta caviar & orange beurre blanc

Roast Beetroot Risotto

feta cheese, pickled beets, chilli oil (V)

Dessert

Selection of Scottish Cheese

Peter's Yard crackers, fig relish (V)

Lemon & Blackcurrant Délice

blackberry gel, raspberry sorbet (V)

Dark Chocolate Pavé

blackberry purée, yoghurt sorbet (V)

Profiterole Tower

salted caramel sauce (V)

Tea & Coffee

with petit fours

Private Hire

Moments made your way

From intimate gatherings to large-scale celebrations, our versatile spaces are designed to host events of every size, from 10 to 300 guests. Whether you're planning a festive dinner, a sparkling drinks reception, or a bespoke celebration, our team will bring your vision to life with effortless hosting and heartfelt hospitality.

Dates:

November 2026 – January 2027

(Minimum numbers or minimum spend may apply)

Packages:

3-Course Dining: From £39 per person

Buffet: £26 per person

Canapés: 4 for £12 per person (additional items £3 per person)

Menus available upon request



To enquire about exclusive or semi private hire please get in touch.
0800 049 8301 or dunblane.events@apexhotels.co.uk