



CUILLIN HILLS HOTEL
— Isle of Skye —

Hogmanay 2024

Bread, Canapes and Glass of Fizz on Arrival

Starters

Caramelised Onion & Thistly Cross Cider Soup

clava brie toasted baguette
(vegan)

Winter Salad

radicchio, chicory, roasted chestnut, Wild Skye
elderberry vinaigrette
(vegetarian, gluten free)

Skye Ale Braised Pork Cheek

crispy celeriac, sage

Warm Cured Salmon

treacle yogurt, hazelnut crumb
(gluten free)

Seared Sconser Scallop

confit chicken wing, burnt apple puree, chicken gravy
(gluten free)

**A 15% discretionary service charge will be applied to your bill.
Please let your server know if you have any allergies or special dietary needs.**



CUILLIN HILLS HOTEL
— *Isle of Skye* —

Mains

North Atlantic Monkfish

mussel & peppercorn sauce,
braised leek, creamed potato
(gluten free)

Centre Cut Sirloin of Beef

fondant potato, wild mushroom,
onion ash, bearnaise sauce
(gluten free)

Roast Duck Breast

confit leg bonbon, apricot &
carrot puree, wilted kale,
roasted carrot

Blue Cheese Potato Gnocchi

baked fig, roasted chestnut,
confit shallot
(vegan)

Roasted Cauliflower

cauliflower leaf kimchi, almond
& coriander dukkha

Desserts

Apple Tarte Tatin

clotted cream ice cream

Mango & Passionfruit Cheesecake

mango sorbet, coconut & almond crumb

Selection of Artisan Cheese

oatcakes, quince, marinated grapes, candied walnut, fruit bread

Pumpkin Meringue Pie

spiced orange sorbet

£80 Per Person

**A 15% discretionary service charge will be applied to your bill.
Please let your server know if you have any allergies or special dietary needs.**