

THE ATRIUM

HOGMANAY 2023

£65 Adults £25 Kids

Starters

Traditional Chunky Lentil Soup

Served with a toasted sourdough roll
(VG) (GFA)

King Prawn Cocktail

Served on a bed of lettuce with cherry
tomatoes in a Bloody Mary sauce (GFA)

Twice-Baked Cheese (Mull of Kintyre) Souffle

Sat in a cheese fondue with crispy
sourdough and tomato relish

Pork & Black Pudding Scotch Egg

Served with paprika Aioli, spicy chorizo &
pea shoots

Main Course

Fillet Steak Rossini

Fillet Steak, Foie Gras & mushroom
duxelles served with Dauphinoise
potatoes, bone marrow jus & seasonal
vegetables. (GFA)

Lemon Sole

With a brown butter & shrimp sauce,
Hasselback potatoes & seasonal greens

Chicken Olive

Stuffed with haggis, wrapped in bacon,
served with fondant potato, baby carrots,
& kale with a Glenmorangie whisky sauce.

Roast Tomato & Garlic Gnocchi

Roast Tomato & Garlic Gnocchi with basil
(nut-free) pesto & vegan parmesan (VG)
(GFA)

Desserts

Sticky Toffee Pudding

Smothered in fudge sauce & Rizza's of
Huntly Vanilla Ice Cream (GFA) (VGA)

Tonka Bean Crème Brûlé

with a chocolate sable biscuit

Duo of Mousse

White & dark chocolate with pistachio
granola, raspberry crumb & fresh berries

Traditional Scottish Cheese Board

(GFA)



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PARTY SCHEDULE

18.00 ————— **ARRIVAL DRINKS** —————

Canapes & welcome fizz

18.45 ————— **CALL TO DINNER** —————

19.00 ————— **DINNER SERVED** —————

21.30 ————— **LIVE MUSIC** —————

Music brought to you from Poteen

00.00 ————— **THE BELLS** —————

00.30 ————— **EVENING BUFFET** —————

Macaroni & Stovies

01.15 ————— **LAST ORDERS AT BAR** —————

01.30 ————— **RESTAURANT CLOSES** —————

Children are welcome! We will be setting up kids games, movies and crafts in our private dining rooms.

