



# NEW YEARS DAY

2 COURSES - £33.95 • 3 COURSES - £39.95

## STARTERS

**Hydro Scotch Broth**  
warm crusty bread

**Black Pepper Crumbed  
Local Haggis, Turnip and  
Smoked Ham Velouté**  
arran mustard pomme puree

**Trio of Hot Smoked  
Salmon, Prawn Marie Rose  
and Crispy Fried Crab Cake**  
caviar potato salad, gem lettuce,  
brown bread, lemon

**Whipped Truffle  
Honey Mousse**  
roasted beets, sourdough  
croutons, watercress, green apple  
and basil oil

**Ham Egg and Beans**  
Ayrshire ham Hough terrine, soft  
boiled egg, hydro piccalilli, warm  
salad of haricot blank parsley and  
shallot

**Parisienne Of Melon**  
basil and orange soup,  
lemon sorbet, viola



## MAINS

**Braised Steak and  
Sausage Pie**

butter puff pastry, roast carrot,  
buttered greens,  
creamed potatoes

**Slow Roasted  
Sirloin of Beef**

bourguignon style jus with button  
mushroom lardons and shallot,  
honey roasted roots,  
dauphinoise potato

**Pan Seared Fillet of Salmon**

spinach, cauliflower puree,  
mussel, roast cauliflower,  
leek croquette

**Poached Breast of Chicken**

red cabbage choucroute,  
butternut purée, haggis bon bon,  
sprouting broccoli

**Ayrshire Ham Glazed**

hot honey and thyme, parsley  
potatoes, buttered local greens,  
fried capers, tarragon emulsion

**Red Wine and Thyme Jus  
Wild Mushroom  
and Pea Risotto**

vegan parmesan, rocket and  
pickled shallot

## DESSERTS

**Hydro Sticky  
Toffee Pudding**

caramel sauce,  
vanilla bean ice cream

**Mango and Apricot  
Cheesecake**

amaretto syrup, pecan

**Mull Cheddar**

spelt wafer, truffle honey, grape

**Affagato**

homemade shortie

**Mint Chocolate Sundae**

chocolate cremes, dark chocolate  
sauce, mint choc chip ice cream

