

THE
KINGSWOOD
HOTEL

Hogmanay DINING

CELEBRATE THE FINAL EVENING OF 2026

On Arrival

A glass of
**Prosecco
Cocktail**
or
**Nozeco
Mocktail**

5:00PM – 9:00PM

Before heading out for the bells,
gather with family, friends or
loved ones and enjoy a special
Hogmanay three-course dinner.

£45
PER PERSON



STARTERS

Leek & Potato Soup

Creamy leek and potato soup
finished with herb croutons.

Goat's Cheese & Red Onion Marmalade Tart

Warm goat's cheese tart with
sweet red onion marmalade and
a fresh salad garnish.

Scottish Terrine

A hearty terrine of black pudding,
haggis and pork sausage meat,
wrapped in streaky bacon and
topped with a poached egg.
served with a fresh salad garnish.



MAINS

Prosciutto, Spinach & Mozzarella Stuffed Chicken

Chicken breast filled with prosciutto,
spinach and mozzarella, served with
roasted baby potatoes and tenderstem
broccoli on a rich tomato & basil sauce.

Grilled Salmon with Lemon & Caper Sauce

Grilled salmon fillet served with
fondant potato, grilled asparagus
and a delicate lemon & caper sauce.

Grilled Venison Steak

Tender venison steak served with
wholegrain mustard crushed potatoes,
green beans and a rich redcurrant gravy.

Ratatouille-Stuffed Baked Aubergine

Baked aubergine filled with our house
ratatouille, served with sautéed potatoes
and a fresh side salad.



DESSERTS

Hogmanay Sharing Dessert

A tempting selection of
chocolate cream-filled profiteroles,
lemon posset and
strawberry pavlova –
perfect for sharing.

Chocolate Tart

Rich chocolate tart served
with crème fraîche,
a tuile biscuit
and vanilla ice cream.

Vanilla Crème Brûlée

Classic vanilla crème brûlée
with raspberry compote
and homemade shortbread.

RAISE A GLASS • ENJOY DINNER •

Then Head Out for the Bells

ADVANCE
BOOKING
RECOMMENDED

