

JOIN THE PARTY AT HOGMANAY

Celebrate New Year 2027 with great live music from party band CCMS and a fabulous 5 course banquet prepared by our excellent Chefs served by our attentive, friendly staff.

BANQUET MENU £65 per person

ENTREES

Chef's Canapes -
Smoked salmon with lemon & dill butter (gf)
Goats cheese, herbs, honey, parmesan crisp (gf,v)
Sundried tomato & olive twist (ve,v)

STARTERS

SCOTCH-A-LEEKIE SOUP -
pulled chicken thighs, diced neeps, leeks, pearl barley and haggis filled with chicken consommé (gf*)

SALMON GRAVLAX -
cured Scottish salmon, finished with dill, served with dressed rocket, chive blossom vinegarette, capers and soda bread (gf*)

WILD MUSHROOM RISOTTO -
wild mushrooms, sauteed with shallots, garlic and creamy arborio rice, finished with chopped tarragon and parmesan (gf,v,ve*)

HAM HOCK TERRINE -
slow cooked ham hocks, shredded and pressed with parsley and Arran mustard, accompanied by sweet and tangy homemade piccalilli, melba toast (gf*)

INTERMEDIATE

Chef's palate cleanser

MAINS

OX & SCALLOP -
ox cheek slow braised in Merlot, garlic & herbs paired with seared Orkney king scallops. Served with pomme Anna, celeriac puree, roasted roots and red wine jus (gf)

BAKED FILLET OF HALIBUT -
saffron fondant potato, lobster & brandy bisque, turned courgettes, crispy kale and finished with herb infused olive oil (gf)

SHALLOT TART TATIN -
served with sweet potato & chive mash, roasted beets, parsnips, creamed kale and a roasted red pepper coulis (v,ve)

ROAST BREAST OF CORN-FED CHICKEN -
served with a neep studded potato croquette, roasted roots, pink peppercorn & Royal Brackla sauce, angel hair leeks. (gf)

TERMS: A non-refundable deposit of £15 per person is required to secure your booking. We reserve the right to amend the menu. A pre order is required for this menu. Due to Liquor License restrictions, we regret no young persons (16 & 17 years) or children are permitted at the Hogmanay Banquet.

The Havelock BOOK TODAY!



Space is limited so don't miss out and book today.

CONTACT US T: 01667 455500
E: havelocknairn@gmail.com

Or simply leave your contact details with our staff and we'll contact you.



DESSERT

CHOCOLATE CUP -
Belgian chocolate cup, layered with espresso & Bailey's mousse, salted caramel and shortbread crumb, accompanied by hazelnut praline brittle and Chantilly cream

CHAMPAGNE POACHED PEAR -
served with brandy snap, lemon & ginger soaked fruit, pouring cream (ve*gf*)

LEMON MERINGUE TART -
shortcrust pastry filled with zesty lemon filling, topped with Italian meringue, accompanied by raspberry sorbet and fruit coulis

CLOOTIE DUMPLING -
homemade clootie dumpling served warm, with vanilla bean anglaise and topped with mulled berry fool

TO FINISH

HOMEMADE PETIT FOURS & BUBBLY FOR THE BELLS -
chocolate truffles, shortbread and macrons

ITINERARY

Dinner served at 8pm
Music & dancing with CCMS 10pm-1am
Petit fours & bubbly at The Bells
Highland Piper welcomes the New Year
Hot Stovies at 1am
Licensed until 2am

HAVELOCK HOTEL CRESCENT ROAD NAIRN IV12 4NB