



Hogmanay Gala Ball – Friday 31st December 2021

Our Hogmanay Gala Ball will be held in the Roosevelt Ballroom overlooking the waterfalls of the River Calder with our skylight allowing you to dine under the stars. Our menu has been overseen by legendary French chef Albert Roux OBE, KFO and son Michel Roux Jr and delivered by our award-winning chefs.

You are cordially invited to be our guests at a Champagne Reception commencing at 6.30pm and Dinner will be served at 7.30pm

Traditional Scottish Ceilidh songs will kick start the party, before our live band perform songs from every decade. Make sure you bring your dancing shoes.

Spectacular fireworks will bring in 2022, before a late supper into the wee hours of the morning.

Champagne and Canape Reception

Terrine of Cornfed Chicken and Duck Liver, Blood Orange, Pickled Rhubarb, Brioche

Celeriac, Champagne, Truffle Velouté

Pan seared Orkney Scallop, Cauliflower, Caper, Golden Raisin

Fillet of Tweed Valley Beef, Cheek Bonbon, Smoked Pomme Puree, Seasonal Vegetables, Bordelaise Sauce

Stilton Mousse, Quince, Grape Jelly, Oat Crumble

Pistachio Souffle, Warm Chocolate Sauce, Cherry Ice Cream

£140 per adult and £70 per child

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

*Poultry from Gartmorn Farm and St Brides, Meats and Game from Ochill Foods,
Fish and Shellfish from Campbells Prime Meats and Loch Fyne Oysters, Vegetables and Potatoes from Albert Bartlett and Caldwell's Farm,
Free Range Eggs from Kilduncan's of Leven, Dairy from Katy Rodgers*

Albert & Michel Roux Jr
CROSSBASKET CASTLE