



*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 accompanied by Sam Irvine, on the Saxophone. Dinner will be served at 7.30pm*

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

*Spectacular fireworks will bring in 2020, before a late supper into the wee hours of the morning.*

### *Champagne and Canape Reception*

\*\*\*\*\*

*Duck Terrine, Mushrooms, Port, Orange, Tarragon*

\*\*\*\*\*

*Pan Seared Turbot, Pumpkin, Sprout Tops, Langoustine, Exmoor Caviar*

\*\*\*\*\*

*Fillet of Scotch Beef, Ox Cheek, Celeriac, Spinach Puree, Perigourdine Jus*

\*\*\*\*\*

*Chocolate and Mulled Wine Petit Gateaux, Marmalade Ice Cream*

\*\*\*\*\*

*Tea and Coffee with Petit Fours*

***£130.00 per Adult***

***£65.00 per Child aged 12 years and younger***

*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*

*Service charge is not applied to your final bill, any gratuity is at a discretion of our guests*

*Albert & Michel Roux Jr*  
**CROSSBASKET CASTLE**