

# Hogmanay at the Seafield

Over  
18s  
Only

LUNCH 12:00pm – 2:00pm | DINNER 5:00pm – 7:30pm

Book online at [www.seafieldarmscullen.co.uk/eat-drink](http://www.seafieldarmscullen.co.uk/eat-drink)  
or call us on 01542 841604

## Hogmanay Chef's Table Event

6 course tasting menu followed by entertainment from Kevin Evans  
and a glass of fizz to bring in the New Year

**£75.00 per person**

8:00pm arrival, carriages 12:30am

### 6 COURSE TASTING MENU

#### COURSE 1

Cullen Skink

#### COURSE 2

Highland Coo Medallion

with smoked haggis beignet, parsnip crisp, butter  
poached neep, pomme noisette & smoked jus

#### COURSE 3

Confit Cornfed Chicken Scotch Egg

sauteed shimeji mushroom & sweetcorn velouté

#### COURSE 4

Balvenie Whisky Ice Cream

with raspberry dust, toasted oats & heather honey  
splash

#### COURSE 5

Salt & Pepper Seared Seabass Fillet

with butter caramelised scallops, sweet pickled  
vegetables, tempura scallop roe and smoked salmon  
& saffron consommé

#### COURSE 6

Black Forest Delice

with cherry ice cream



Additional wine pairing  
option with each course  
£35.00 per person.

## 2 Night Hogmanay Package

Arrive on 31st December and welcomed with a Seafield tippie, entry into our 6 course Chef's Table event in the Grand Ballroom with entertainment. Leisurely brunch served on 1st January from 10am – 1pm, afternoon Scottish Whisky and Gin tasting followed by a set menu dinner served in our Grant Dining Room.

**From £800.00 based on two people sharing for 2 nights**