



CUILLIN HILLS HOTEL
— Isle of Skye —

Hogmanay 2025

Served 5.30pm - 9.00pm
£80 Per Person

Artisan Bread and Canapés on Arrival

Starters

Chicken and Pistachio Roulade
celeriac & apple remoulade

Cauliflower, Honey & Thyme Velouté
artisan bread, Orkney butter

Hand Rolled Cavatelli
wild mushroom sauce, truffle

Treacle Cured Scottish Salmon
potato blini, dill crème fraîche

Hand Dived Scallop
pressed pork belly, sauce américaine

A 15% discretionary service charge will be applied to your bill.
Please let your server know if you have any allergies or special dietary needs.



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Mains

Stuffed Hogget Loin

hogget shoulder stovies,
heritage beetroot, oatmeal
crumb

Squash & Cheddar Twice Bake Soufflé

sage cream, chestnut,
artichoke crisp

Tronçon of Halibut

almond & cauliflower purée,
roasted potato gnocchi,
glazed leek, leek ash

Lobster Tail

marinated bavette steak,
shellfish hollandaise,
creamed potato

Pan Roasted Pheasant

salt baked parsnip, sloe
gin & bramble sauce

Desserts

Cheese Board

candied walnut, spiced
fruit chutney, oatcakes
& marinated grapes

Malt & Dark Chocolate Torte

Malteser ice cream,
honeycomb

Passionfruit Tart

coconut ice cream,
mango salsa

Winter Berry Eton Mess

bramble sorbet

Coffee & Petits Fours

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