



CUILLIN HILLS HOTEL
— Isle of Skye —

Hogmanay 2026

Served 5.30pm - 9.00pm
£90.00 per person

Artisan Bread & Canapés on Arrival

Starters

Smoked Venison Loin
artichoke piccalilli, hazelnut crisp

Truffled Cauliflower Velouté
truffle & parmesan focaccia

Halibut Tartare
celeriac, apple, mustard, crab claw meat

Twice Baked Blue Cheese & Pear Soufflé
sage cream

Hand Dived Sconser Scallop
scallop roe, chorizo broth

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

Roast Partridge Crown

game bird stovies, pickled
beetroot, toasted oatmeal crumb

Rib-eye of Beef

café Paris butter, parmesan
truffle chips

Salt Baked Parsnip Schnitzel

Bramley apple & parsnip purée,
spiced red cabbage

Steamed Fillet of Turbot

curried mussel velouté,
spiced leek compote

Lobster & Langoustine Thermidor

braised celery, chicory & walnut

Desserts

Cheese Board

candied walnut, spiced
fruit chutney, oatcakes
& marinated grapes

Clementine &

Champagne Trifle

white chocolate sponge,
pistachio shortbread

Dark Chocolate Fondant

salted caramel ice cream,
honeycomb

Treacle Tart

Malteser ice cream

Coffee & Petits Fours

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