

THE INN  
— *at* —  
TORBREX  
*STIRLING*

HOGMANAY  
MENU



## Starters

### Trio of Scottish Puddings

Black and White haggis served with dressed salad and a whisky sauce

### Lentil Soup

Served with fresh bread & butter (VE, GF)

### Bruschetta

Chopped fresh tomatoes, red onion, garlic, basil & olive oil served on a toasted ciabatta drizzled with balsamic glaze (VE, GF)

## Mains

### Cod Fillet

On a bed of seasonal vegetables, crushed potatoes served with a dill beurre Blanc (GF)

### Balmoral Chicken

Chicken breast stuffed with haggis served with creamed mash potato, mashed swede & steamed seasonal greens topped with pepper sauce (GF)

### Steak and Ale Pie

Topped with crisp puff pastry, served with seasonal vegetables and your choice of skin on chips or creamy mash potato

### Butternut Squash & Sage Risotto

Oven roasted butternut squash bound in creamy arborio rice

## Desserts

### Profiteroles

Choux pastry filled with cream & layered with chocolate sauce (V)

### Cranachan Stack

Layers of whisky whipped cream, toasted oats and raspberries (V)

### Salted Caramel Chocolate Pots

Served with a chocolate wafer (V, GF)

**2 COURSE MEAL £22.95**

**3 COURSE MEAL £25.95**