



THE



MENU

NEW YEARS EVE

There's something truly special about Christmas at Vespers. The dining room glows with festive charm, and the menu is full of seasonal favourites, all made with the best local ingredients. It's a place to slow down, savour the moment, and enjoy a little luxury in the heart of the Culloden Estate

Canapés on Arrival

To Start

Haggis Croquette

Turnip velouté, truffle, herb oil

Cured Salmon Tartare

Wheaten Crisp, yuzu trout roe, ponzu dressing

Risotto

Squash, sage, parmesan

Main Course

Aged County Fermanagh Beef Fillet *(Served Pink)*

Pressed Potato, horseradish emulsion, beef jus

Chicken Kyiv

Creamed spinach and smoked pancetta, roast celeriac, wild mushrooms, olive oil mash

Grilled Halibut

Confit potato Parisienne, caviar, verjus

Potato Pithivier

Celeriac, creamed spinach, wild mushroom, olive oil mash

To Follow

Culloden Grand Assiette of Desserts

Tea, Coffee and Petits Fours

£150 PER PERSON

A 10% discretionary service charge

All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Please note we take caution to prevent cross-contamination. If you have a food allergy, we advise you to speak to a member of staff before placing an order