

Hogmanay at Maison Bleue

4 courses £59.90 inc. Kir Royale

Welcome glass of Kir Royale with Lobster Cappuccino



Escargots au Foie Gras (gf)

snails off their shells in a white wine and Pernod butter, foie gras poêlé

Surprise Calamari

Our signature dish!

Haggis Nems

with clayshot potato croquettes and whisky dip

Fondue de Camembert (v)

served on a filo pastry basket with sourdough tartine

Home-made Scottish Salmon Gravadlax

with crème fraîche and grain mustard dressed fennel salad



Darne of Scottish Salmon (gf)

Parmigiano persillade sauce, squid ink bomba rice, king prawns, cherry tomatoes

Lamb Shank (£5 supp)

Bedouin mechoui style, served with cinnamon Flitti pasta

La Bleue-abaisse!

Our version of the Marseille fish and seafood dish

30-day aged Fillet of Scotch Beef (£10 supp)

served with sautéed courgettes, green beans and mushrooms, red wine reduction and gruyère mousseLINE

Mille-Feuille of Wild Mushroom Fricassée (v)

with beetroot and walnut risotto and truffle shavings



Raspberry Cranachan

Traditional style with Glenfiddich 12

Sticky Toffee Pudding

with vanilla ice cream

Ian Mellis Cheeseboard (£5.50 supp)

with home-made chutney and rough oat cakes

Passionfruit Parfait (gf)

with mango coulis and red berries