

LIVE MUSIC



FROM 6PM

Join us
for an unforgettable
New Years Eve!

BRING IN 2026 AT THE
BARRELMAN WITH LIVE
MUSIC, BUBBLES AND A
BRILLIANT ATMOSPHERE!

CHOOSE FROM THREE
UNBEATABLE PACKAGES TO
TOAST THE NEW YEAR IN STYLE!

THE
BARRELMAN
EAT • DRINK • EXPLORE

HOGMANAY

2025

GLITTER & DANCING 

BOOK NOW

WWW.THEBARRELMAN.CO.UK

01382 800740



Hogmanay

31st December 2025

Join us at the Barrelman for an unforgettable New Year's Eve. From 6 pm, choose from three exclusive packages, including drinks, nibbles or a delicious 2 or 3 course meal from our special Hogmanay menu. All include live music to keep the party going as we bring in the bells!

PACKAGE A - FEAST & FIZZ

£49/£55 PER PERSON

Includes

**PROSECCO ON ARRIVAL
2/3 COURSE MEAL FROM OUR HOGMANAY MENU
A DRINK AT THE BELLS
ENTRY & YOUR TABLE SECURED UNTIL 1AM**

PACKAGE B - BITES & BUBBLES

£25 PER PERSON

Includes

**PROSECCO ON ARRIVAL
SHARING BOARD OF NIBBLES
A DRINK AT THE BELLS
ENTRY & YOUR TABLE SECURED UNTIL 1AM**

PACKAGE C - DANCING & DRINKS

£10 PER PERSON

Includes

**A DRINK AT THE BELLS
ENTRY TO THE EVENT**
(NOTE: A TABLE IS NOT GUARANTEED WITH THIS PACKAGE)

**ADVANCE BOOKING AND PAYMENT IS ESSENTIAL
PRE-ORDER REQUIRED 7 DAYS IN ADVANCE
AVAILABILITY IS LIMITED**

**Secure your table now for a night to remember!
VISIT: www.thebarrelman.co.uk / CALL: 01382 800740**

Hogmanay Menu

STARTER

Braised Pork Cheek (Gf)
with creamed potato, carrot salad
and a red wine jus

Prawn & Chorizo Pil Pil (GfA)
in olive oil with chilli, red pepper
and garlic served with sourdough

Pomodoro Bruschetta (Ve / GfA)
fresh basil, tomato, garlic
balsamic and vegan mozzarella

Hot-Kiln Smoked Salmon Arancini
served with braised leeks
and lemon aioli

French Onion Soup (GfA / VeA)
served with cheese-topped
croutons

Ham Hock & Asparagus Terrine (GfA)
served with orchard fruit chutney
and mini oatcakes



MAIN

Seared Fillet of Seabass (Gf)
saffron mash, green beans, cherry vine tomatoes, and chardonnay butter sauce

Poached Chicken Roulade (Gf)
with spinach and ricotta mouse, chive mash, asparagus, green beans and roast
pepper coulis

Baked Mac & Cheese (V)
mature cheddar sauce, oven-baked with a herb crust served with garlic bread

Signature House Burger
cheddar cheese, smoked bacon, tomato, lettuce, mayonnaise, Kaiser bun,
seasoned fries

Vegetable Cottage Pie (Ve / Gf)
puy lentils, roasted carrots and spinach, topped with parsley mashed potato
and served with winter root vegetables

Featherblade of Beef (V)
potato gratin, baby carrots, tenderstem broccoli and red wine jus

8oz Angus Sirloin (Gf)
with corn on the cob, portobello mushroom, grilled tomato and peppercorn sauce
served with hand-cut chips
(£10 supplement)



DESSERT

Sticky Toffee Pudding (V/Gf)
butterscotch sauce, crumbled
honeycomb vanilla ice cream

Spiced Poached Pear (Ve/Gf)
mulled wine and raspberry sorbet

Classic Scottish Cranachan (V)
raspberries, whisky cream, toasted
oats, honey and shortbread

Selection of Scottish Cheese
Howgate brie, smoaked applewood,
black crowdie, blue murder with
oatcakes and apple chutney
(£5 supplement)

(Ve) - Vegan (V) - Vegetarian (Gf) - Gluten Free (A) - Alternative Available

Full allergen information is available on our website by scanning the QR code above. Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.