

SERVED IN THE RESTAURANT ONLY

NEW YEARS EVE MENU

Starters

LEEK AND POTATO SOUP FINISHED WITH DOUBLE CREAM,
SERVED WITH CRUSTY BREAD AND BUTTER

GAME TERRINE WITH HOMEMADE CHUTNEY, CRUSTY BREAD AND BUTTER

KING PRAWNS SAUTEED IN GARLIC BUTTER WITH CRUSTY FRENCH BREAD

FRESH ASPARAGUS WITH HOLLANDAISE SAUCE

HAGGIS, NEEPS AND TATTIES POTATO CAKE WITH SCOTCH WHISKY SAUCE

Main Course

FILLET STEAK WRAPPED IN BACON ON A CROUTON TOPPED WITH PATE AND A RICH
MADEIRA JUS

HERB CRUSTED ROAST RACK OF LAMB WITH ROSE WINE JUS AND CUMBERLAND SAUCE

PHEASANT BREAST STUFFED WITH MUSHROOM DUXELLE WRAPPED IN PANCETTA AND
SLICED, COGNAC AND GAME ESSENCE

GRILLED SEABASS FILLET, SEERED KING SCALLOPS, STEAMED MUSSELS, SUNBLUSH TOMATO
AND BASIL RAGOUT

MUSHROOM TARTLET, SAUTEED WILD MUSHROOMS, ROCKET SALAD, TOPPED WITH
PARMESAN CHEESE

Desserts

FRUIT PAVLOVA, VANILLA BEAN ICE CREAM, CHANTILLY CREAM, FRUIT PUREE

CHOCOLATE ORANGE PUDDING, GRAND MARNIER MARMALADE SYRUP AND

CHOCOLATE FUDGE SAUCE

RUM AND VANILLA BRULEE WITH TOFFEED PECANS

TANGY CITRUS FRUIT CHEESECAKE WITH WHIPPED CREAM AND A LEMON CURD SAUCE

CREAMY FRENCH BRIE, MATURE ENGLISH CHEDDAR AND CRUMBLY BLUE STILTON WITH
CELERY FLOWERS, GRAPES AND SAVOURY BISCUITS

£35.00