

NEW YEAR MENU 2018

£89.00 per person

Chicken Liver Pate

Served with Plum Chutney and Toasted Brioche

Oak Smoked Salmon & Prawns

Topped with Lemon Marie Rose Sauce on a Dill & Cucumber Salad

Goatscheese Cake

Served with a Red Onion Jam

Well of Melon

With a fresh berry compote topped with Orange Sorbet

000

Cock A Leekie Soup Champagne Sorbet

000

Haggis and Clapshot wi' a Dram

000

Seared Fillet of Scottish Salmon

Served with a winter Vegetable Ratatouille topped with a Salsa Verde Butter

Fillet of Beef

Stuffed with blue cheese & wrapped in Parma Ham and Served on a Potato Rosti, Smothered in a Port and Thyme Sauce

Roast Loin of Venison

On Pearl Barley Risotto with a Cairngorm Whisky Sauce

Breast of Chicken

Stuffed with chestnuts and served with a porcini mushroom Sauce

Roast Butternut Squash & Scottish Blue Cheese Risotto

000

Vanilla and Hazelnut Parfait

Served with Strawberry Coulis, Cinder Toffee and Tuille Biscuit

Selection of Scottish Cheeses

Served with Oatcakes and fruit chutney

Raspberry Cranachan

Dark Chocolate Delice

Served with Coffee Ice Cream

000

Fresh Ground Coffee

And traditional black bun

Pre Booking Essential