

NEW YEARS EVE DINNER MENU.

Griddled scallops on pea puree with crispy black pudding.

Portobello mushroom with a spinach, leek and goats cheese stuffing.

Pan seared pigeon breast on haggis fritter knapped with whisky cream.

Cod fishcake with tomato salsa

Parsnip and apple soup.

Or

Lime and celery sorbet.

Pan seared venison steak served pink on sautéed wild mushrooms, with game chips and crushed juniper berry and red wine jus.

Pan-fried Prime 8 oz fillet served Rossini style.

Fillet steak served en crouete topped with pate and served with a marsala sauce.

Pan fried hake fillet served on prawn chowder.

Herb crusted salmon fillet with asparagus spears and creamed dill sauce.

Walnut and wild mushroom risotto with stilton crisp and herb oil.

Sticky toffee pudding.

Raspberry and vanilla panacotta with orange shortbread.

Salted caramel ice cream.

A selection of local cheese served with biscuits.

Freshly ground coffee and petit fours served in the lounge.

£75.00