

New Year's Eve Menu 2023

Home Cured Salmon Gravlax (GF, DF)

Dill, Beet & Watercress Salad, French Dressing

Prosciutto, Fig, Mozzarella & Gem Lettuce Salad (GF)

Lemon, Honey & Olive Oil

Jerusalem Artichoke & Asparagus Soup (V, VE, DF, GF)

Fried Leeks



Hendricks Gin, Cucumber & Elderflower Sorbet



Duo of Lamb

Stuffed Lamb Breast & Panko Breaded, Shredded Lamb Leg Croquette served with Port & Rosemary Sauce

Fillet of Wild Sea Bass (GF)

Beurre Blanc & Samphire

Baked Aubergine Parmigiana (V, GF Available)

Napolitana Sauce, Toasted Ciabatta & Balsamic Glaze



Dark Chocolate & Salted Caramel Tart (V)

Clotted Cream

Orange & Cointreau Crème Brûlée (V, GF Available)

Shortbread Biscuit & Fresh Strawberries

Selection of Continental Cheeses & Biscuits (V, GF Available)

Tropical Fresh Fruit Salad | VE, V, DF, GF

Mango Salsa



Coffee & Petit Fours

*3 courses plus
coffee, a
highland piper
bringing an air
of tradition and
a disco until late
Just £72pp*

If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, we cannot guarantee that any product is "100% Free From" these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. Ask a member of staff for more information. V= Vegetarian, VE = Vegan, GF= Gluten Free, DF= Dairy Free