

# New Year's Eve Menu 2024

## **Crab, Avocado & Mango Tian (GF, DF)**

Citrus Dressing & Micro Herbs

## **Smoked Chicken, Crispy Pancetta & Quails Egg**

Dressed Gem Lettuce, Parmesan, Sourdough Croutons & Caesar Dressing

## **Broccoli & Stilton Soup (V) GF on request**

Parmesan Croutons & Pouring Cream



## **Lemon Sorbet with Caramelized Lemon Zest (VE, V, DF, GF)**



## **Slow Braised Beef Cheek**

Spiced Beef Croquette, Leek Infused Mashed Potato, Roast Root Vegetable & Thyme Gravy

## **Grilled Fillet of Salmon (GF)**

Prawn & Spinach Mousse, Gratin Potato & Hollandaise Sauce

## **Stuffed Baked Aubergine, Mini Ratatouille & Vegan Cheese (VE, DF, V, GF)**

Napoletana Sauce & Herb Oil



## **Ruby & Dark Chocolate Mousse (V)**

Amaretti Biscuit & Orange Zest

## **Lemon Meringue Tart (V)**

Crushed Meringue & Raspberry Dust

## **Selection of Cheese & Biscuits (V)**

Cheddar, Brie, Stilton, Crackers, Butter, Celery, Grapes & Onion Chutney

## **Fresh Fruit Salad | VE, V, DF, GF**

Berry Compote & Mango Sorbet



## **Coffee & Petit Fours**

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

**Just £75pp**

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