

NEW YEAR'S EVE

M E N U

STARTERS

French Onion Soup | V (VE, DF, GF on request)
with Cheesy Crouton

Smoked Salmon Blini with Quail Egg, Chive Cream Cheese & Micro Herbs

Chicken Liver Parfait (GF on request)
with Spiced Gooseberry Chutney, Toasted Ciabatta & Mixed Leaf's

Lemon Sorbet with a splash of Prosecco & Fresh Strawberry

MAINS

Duo of Lamb | GF

*Slow Braised Lamb Shank with Shredded Lamb Croquette,
with Potato Gratin and a Port, Rosemary & Mint Infused Gravy*

Steamed Halibut Steak | GF

with Crushed New Potatoes, Confit Cherry Tomatoes on the vine & Lemon & Caper Butter Sauce

Wild Mushroom & Asparagus Risotto | V, GF (DF, VE on request)
with Parmesan Shavings & Herb Oil

All Mains Served with Seasonal Vegetables

£ 7 5
P E R
A D U L T

DESSERTS

Tiramisu | V
with Amaretti Biscuits

Lemon Posset | V, GF
with Winter Berry Compote

Fresh Fruit Salad | VE, V, DF, GF
with Lemon Sorbet

Cheese Plate | V (GF on request)
with Celery, Grapes, Crackers & Red Onion Chutney

Tea/Coffee & Petit Fours

Price includes: 4
courses plus coffee,
highland piper, table
magician,
disco until late and a
glass of bubbly at
midnight

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.