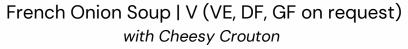
# NEW YEAR'S EVE

## M E N U

#### STARTERS



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

£75 PER ADULT

### **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

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.

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