

New Year's CELEBRATION

MENU

Bellini Cocktail

Prosecco with peach puree

Starters

Asparagus & Spinach Soup with Truffle Oil

with crusty bread & butter

Tempura Prawns & Asian Salad

with sweet chili mayonnaise dip

Chicken & Whisky Terrine

Oatcakes, caramelized onion chutney and salad

Charcuterie Board

Selection of Italian meats, breads and olives

Intermediate Course

Prosecco Sorbet

Mains

Seafood Linguine

*scallops, mussels, king prawns, crayfish tails & langoustine
served in a white wine sauce*

Fillet Steak

*Dry aged fillet served with dauphinoise potato, mushrooms,
asparagus & cherry tomatoes with pepper sauce or red wine
onion jus*

Rack of Lamb

*Slow cooked rack of lamb served with pak choi, chartreuse
carrots and baby potatoes with mint sauce*

Mushroom Wellington

*Made with flaky puff pastry and celeriac, wild mushroom
served with baby potatoes and chartreuse carrots*

Dessert

Drambuie Parfait

with a whisky & honey cream sauce

Cheese board for 2

*blue murder, tain cheddar and howgate brie & a selection of
crackers*

Trois Bonne Bouche

Selection of Desserts

£59.95 pp

