

# NEW YEARS EVE MASQUERADE BALL

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## MENU

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### Cocktail on Arrival

Plum & Ginger Negroni

### 1<sup>st</sup> Course

**Cider & Onion Soup**

*With cheese and apple toasts*

**Baked Camembert**

*With garlic, thyme, chili honey and sesame breadsticks*

**Confit Duck, Chicken & Pistachio Terrine**

*Oatcakes, tomato and chili chutney*

**Hand Dived Scallops**

*With pea puree, parma ham, stornaway black pudding  
and baby cherry tomatoes on the vine*

### 2<sup>nd</sup> Course

**Dragon Fruit Sorbet**

### 3<sup>rd</sup> Course

**Plateau de Fruits de Mer**

*Lobster, Crab, Langoustines, Seabass, Mussels, Scallops & Crayfish Tails with  
Asian salad and a selection of warm breads with our chefs own sauces*

**Fillet Mignon**

*Dry aged fillet served with dauphinoise potato, tender-stem broccoli,  
chartreuse carrots, and asparagus with a champagne sauce*

**Scottish Rack of Lamb**

*Slow cooked rack of lamb served with stilton cheese mash potato and burnt  
leeks, crispy parsley, and chicory sauce*

**Red Wine Risotto with Duck Breast**

*Pan fried duck with radicchio*

*VEG OPTION AVAILABLE*

### 4<sup>th</sup> Course

**Chocolate Framboise Entremet**

*Genoise biscuit, crunchy praline, Inaya chocolate mousse and fresh  
raspberries*

**Cheeseboard for 2**

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

**The Dulce De Lèche Crème Brûlée**

*with a side of shiso and pineapple granita*

*£64.95 pp*