

*Hogmanay 2017 – 3 course dinner menu - £40.00 per person
including a glass of fizzy on arrival*

*Pan fried fresh king scallops and crayfish dressed with
fresh coriander and lemon butter
Homemade smooth chicken liver pate served on a
crispy fried garlic crouton
Wafer thin local smoked salmon, julienne of fresh beetroot dressed
with a tangy orange crème fraiche
Winter warming bowl of home cooked Minestrone soup with
parmesan shavings
Spiced local haggis served on a toasted tattie scone drizzled
with a Drambuie cream*

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*Char grilled Scotch 8oz fillet steak, dauphinoise potato cake
accompanied with buttered purple sprouting broccoli
Pan fried cutlets of tender lamb, balsamic roasted cherry vine tomatoes,
honey glazed parsnips & crispy potato bites
Fresh salmon & smoked haddock stroganoff served with a sweet roasted
lemon & coriander rice
Supreme of chicken stuffed with melting brie wrapped in smoked bacon
served on fresh herb roasted baby potatoes
Sweet tomato & basil roasted winter vegetables, saffron tossed potatoes &
tempura coated purple broccoli stems*

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*White chocolate cheesecake with Festive berry drizzle
Mulled red berry pavlova
Chocolate Yule log with vanilla pod ice cream
Scottish stilton with oatcakes & a shot of Port*

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Freshly brewed coffee with chocolate treats

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