



NEW YEAR'S EVE

74.95 per person

~ STARTERS ~

Roasted Squash & Nutmeg Soup (V)
Pumpkin Seeds, Sage Crème Fraiche, Rustic Bread

Duck Liver & Foie Gras Parfait
Rhubarb Compote, Port Gel, Brioche Toast

Smoked Salmon & Dill Roulade
Avocado Mousse, Chervil, Melba Toast

Vegan Feta & Red Onion Tart (VG)
Filo, Beetroot Chutney, Coriander, Mint

~ MAINS ~

Vegan Feta & Butternut Squash Strudel (VG)
Vegan 'Pigs In Blankets', Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Beetroot & Horseradish Chutney, Mushroom Jus

Pancetta Wrapped Monkfish
Celeriac Velouté, Apple, Pickled Swede

8oz Dry Aged Scotch Sirloin Steak
Garlic Butter, Roast Tomato, Watercress, French Fries

Roast Venison Haunch
Burnt Onion Puree, Truffle Mash, Thyme Roast Winter Roots, Pan Jus

~ DESSERTS ~

Cranachan Cheesecake (V)
Vanilla & Oat Granola, Whisky Soaked Raspberries, Heather Honey

Clementine & Prosecco Trifle
Prosecco Jelly, Clementine, Chantilly Cream, Candied Walnuts

Sticky Toffee Pudding (V)
Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

Chocolate & Orange Mousse (V)
Cointreau Cream, Handmade Shortbread with Candied Orange

Scottish Cheese Selection (V)
Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

Vegan Cheese Selection (VG)
Feta, Halloumi, Cheddar, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes