

NEW YEARS EVE DINNER MENU.

Game terrine with plum chutney and dressed leaves.

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Potted shrimp and crab with homemade seeded brown bread

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Mulled wine poached pear, blue cheese and walnut salad  
with balsamic glaze.

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Beetroot cured salmon with lime and cucumber crème fraiche.

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Cream of tomato soup.

Or

Passionfruit and pineapple sorbet.

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\*Oven roasted lamb rack served pink with a parsnip puree  
and port and red currant jus.

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Pan-fried Prime 8oz Galloway fillet steak cooked to your liking served on  
a pate croute with red wine sauce

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Grilled monkfish with a warm lemon dressing and Parma ham crisp  
served on wilted rocket.

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Grilled fillet of salmon with griddled asparagus and sherry butter sauce.

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Wild mushroom risotto with parmesan crisp.

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Bakewell tart.

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Chocolate profiteroles filled with fresh cream.

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Lemon burst ice cream.

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A selection of local cheese served with biscuits.

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Freshly ground coffee and petit fours served in the lounge.

£75.00 pp.

