



New Years Eve Dinner Menu

Chef's Selection of Canapés



Cock – a – Leekie Soup
topped with freshly chopped parsley



Haggis with Neeps & Tatties
with a sage & whiskey jus

Smoked Chicken & Black Pudding
served on dressed winter leaves with a balsamic vinegar dressing

Wild Mushroom Risotto
with parmesan crisp & a basil pesto dressing



Individual Beef Wellington
served on a bed of sauté potatoes
with a roasted shallot & mushroom jus

Goats Cheese & Mediterranean Vegetables
in filo pastry with crushed new potatoes
& a roasted sundried tomato coulis



Homemade Baileys & Passion Fruit Brulee
with a biscuit spoon



Fresh Roast Coffee
& petit fours

£64.95 per person