



# *New Year's Eve Menu*

AVAILABLE FROM 5PM £85 PP

## APPETIZER

Homemade Caramelized Onion and Thyme bread (VG)

## STARTERS

HOMEMADE CELERIAC, APPLE & CHESTNUT SOUP

Homemade Celeriac, Apple & Chestnut Soup drizzled with truffle oil and served with crusty bread (VG) (GFO)

## SEARED SCALLOPS

Seared Scallops on a cauliflower puree with maple syrup, crispy pancetta and parmesan crumb (GF)

## BAKED FLAT MUSHROOM

Baked flat mushroom filled with spinach & blue cheese wrapped in streaky bacon with mixed leaves and a honey vinaigrette dressing (VGO) (GF)

## SPICED STRIPS OF PORK FILLET

Spiced strips of pork fillet with a cumin glaze, served on a mixed veg slaw

## MAIN COURSES

### BALMORAL CHICKEN

Chicken stuffed with haggis, swede puree, fondant potato and a whiskey cream jus and mixed vegetables

### PAN FRIED DUCK BREAST

Pan fried duck breast with a raspberry and orange sauce, fondant potato and mixed vegetables (GF)

### PRAWN AND CRAB LINGUINE

Prawn and crab linguine in a rich tomato and garlic sauce served with fresh parmesan

### ROASTED BUTTERNUT SQUASH AND SAGE RISOTTO

Roasted butternut squash and sage risotto topped with pine nuts served with asparagus (VG) (VGN) (GF)

## DESSERTS

### TRIO OF DESSERTS

Lemon Posset & Spiced Shortbread, Chocolate & Hazelnut Bon Bon and Eton Mess and served with a Hot chocolate dipping sauce (GF) (VG)

Cheeseboard – 3 cheese, oat biscuits. Apple, grapes and chutney

DF or VGN desserts available upon request