



## New Year's Eve 2015

### STARTERS

- ☆ Smoked chicken & pistachio parfait with spiced apricot & kumquat relish and melba toast **£7.25 (N)**
- ☆ Celeriac and Bramley apple soup with blue cheese & walnut bread croute **£5.95 (V)(N)**
- ☆ Pan seared scallops set on five bean and chorizo salsa with lime & chilli oil **£9.95 (GF)**
- ☆ Baked Portobello mushroom stuffed with mozzarella & served with fresh basil pesto and mixed leaf salad **£6.75 (V)(GF)(N)**

### DESSERTS

- ☆ Limoncello cheesecake with a ginger nut biscuit base **£5.95**
- ☆ Chocolate mousse with a coffee mocha sauce and chocolate brittle **£6.25**
- ☆ Individual croquembouche with caramel profiteroles **£6.95**
- ☆ Iced berry parfait with white chocolate shards **£5.95**
- ☆ Traditional English cheeseboard with pear and fig chutney and homemade oatcakes **£9.95**



### MAIN COURSES

- ☆ Pan fried fillet of local Venison, served pink, with fondant potato, confit of red cabbage & a red wine jus **£19.95**
- ☆ Fillet of wild Sea Bass set on a saffron, leek & samphire risotto with a roasted sweet red pepper sauce **£18.95 (GF)**
- ☆ Corn fed Chicken breast stuffed with Macsween Haggis, served with crushed neeps, potato stovies and a whisky & green peppercorn sauce **£16.95**
- ☆ Garlic & thyme roasted root Vegetables with a polenta cake, topped with smoked Applewood cheese **£11.95**
- ☆ Pan fried tournedos of Beef fillet with a fricassee of wild mushrooms & honey roasted sweet potato wedges **£23.95**
- ☆ Ballotine of Belly Pork with sage and apple croquettes, roast cauliflower in cumin and cider jus **£18.95**

**MENU AVAILABLE FROM 18:00**