

# New Years Eve

## HOGMANAY MENU

SUNDAY 31<sup>st</sup> DECEMBER 2023 AVAILABLE FROM 5PM TO 9PM

### Homemade Scotch Broth (DF)

A chunky vegetable soup with pearl barley and served with crusty bread

### Smoked Salmon Roulade

Prawn and cream cheese mousse wrapped in smoked salmon, served with buttered brown bread and leaves

### Pan Fried Pigeon Breast (GF, DF)

Served with black pudding and pancetta

### Duck Parfait

Served with pickled wild mushrooms, chutney and granary toast

### Spiced Vegetable and Sweetcorn Chowder (V, VG)

Served with crusty bread

### Slow Cooked Belly Pork (DF, GF)

Served with dauphinoise potatoes, a butternut purée apple and Drambuie sauce with cider jus

### Crusted Fillet of Salmon (GFR)

Served with a mussel, parsley and white wine sauce, tender stem broccoli, dauphinoise potatoes and baton carrots

### A Tower of Haggis, Neeps and Tatties (V)

Served with a brandy cream sauce, tender stem broccoli, red cabbage and carrots

### Roast Root Vegetable Risotto (V, VGR)

With Parmesan cheese and butternut squash

### Pan Seared Venison (GF, DF)

With dauphinoise potatoes, tender stem broccoli, red cabbage and baton carrots, served with a gin and juniper berry sauce

### Fillet of Beef Wellington

(£3.00 supplement) (DF)

3oz fillet of beef with mushroom duxelle wrapped in puff pastry and served with madeira sauce

### Cranachan Dessert (GF)

Layers of whipped cream, toasted oats and juicy raspberries

### Homemade Shortbread and Ice Cream

Drizzled with a butterscotch sauce

### Cloutie Dumplings (V, VGR)

A traditional steamed pudding made from dried fruits, cinnamon and ginger, served with custard or ice cream

2 COURSES £21 3 COURSES £25

