

## Hogmanay Menu

### Starters

**Cream of Coconut and Carrot Soup (V/Vg)**

Served with a warm bread roll

**Spiced Tempura Partridge**

Served with tomato salsa and salad

**Ham Hock and Pea Terrine**

Served with pea puree and a sour dough crouton

**Balsamic Goats Cheese (V)**

Served with honey glazed pear, candied walnuts and rocket

### Mains

**Ballotine of Chicken**

Stuffed with wild mushrooms & bacon, served with creamy truffle mash, creamed leeks and a mushroom sauce

**Herbed Crusted Venison Loin**

Served medium rare with potatoes dauphinoise, beetroot puree, caramelised red onions and Tenderstem

**Pan Seared Cod**

Served with crushed new potatoes, roasted tomatoes and a Romesco sauce

**Redcurrent Glazed Red Onion Tart (V/Vg)**

Served with new potatoes and dressed salad

### Desserts

**Black Forest Cheesecake**

Served with blackberry Compote

**Baileys Panacotta**

Served with hazelnut granola

**Strawberry Pavlova (V/Vg)**

Served with strawberry salsa and strawberry sorbet

**Cheeseboard**

Selection of cheeses served with apple and chili jam, celery, grapes and oatcakes

## New Years Evening Menu

### Starters

**Black Pudding Bonbons**

Served with a turnip puree & pepper sauce

**Vegetarian Bonbons (V/Vg)**

Served with a turnip puree & pepper sauce

**Prawn and Salmon**

Served with Marie Rose sauce and Baby Gem

**Pheasant and Chorizo Broth / Vegetarian Broth (V/Vg)**

Served with warm crusty bread

### Mains

**Traditional Steak Pie**

Served with mashed potatoes and seasonal vegetables

**Venison Bourguignon**

with bacon lardons and baby mushrooms, served with mustard mash and seasonal vegetables

**Mushroom Bourguignon (V/Vg)**

Served with mustard mash and seasonal vegetables

**Pan Seared Sea Bass**

Served with charred asparagus and mussels in a white wine and tarragon sauce

### Desserts

**Chocolate and Pecan Nut Brownies (V/Vg)**

Served with raspberry compote

**Pear Fragipane Tart**

Served with vanilla Chantilly cream

**Raspberry Mille Feuillie**

Served with white chocolate chards

**Scottish Cheeseboard**

Selection of cheeses served with apple and chili jam, celery, grapes and oatcakes