



Melon & fresh fruits (v) (gf)

Platter of smoked salmon gravlax, king prawns and smoked mackerel mousse (gf)

Wild mushroom soup scented with thyme and marsala (v)

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**Award winning, traditional hand-made, Macsween Haggis,
Neeps & Tatties, rich game gravy**

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Champagne sorbet (v) (gf)

(v) vegetarian (gf) gluten free

Sous vide Duck breast (cooked pink), wilted kale, butternut squash puree,
Cumberland sauce (gf)

Whitby halibut steak, thai prawn fishcake, thai green curry broth (can be gf)

Roasted, carved, beef fillet

with herb roasted tomatoes & mushroom, pepper sauce (can be gf)
(Served cooked through or medium rare)

Root vegetable risotto deep fried halloumi crispy sage leaves (v) (can be gf)

Served with buttered vegetables & rock salt roasted potatoes

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Taster plate of home-made desserts

Sticky toffee pudding with local ice cream,

Mini lemon posset

Dark chocolate mousse

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Sharing plate of artisan cheeses

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Coffee / tea

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in 2022

From all at Beatson House Why not treat yourself to one of our excellent bottles of fizz to see midnight in

Sparkling Italian Prosecco £26

Champagnes from £48

£75 per person

Eat, Drink, be Merry.... and then some!!!!

Thank you for your excellent company in 2021

Wishing everyone peace & health



**New Year's Eve
Celebration Dinner
2021- 2022**

