

NEW YEAR'S EVE MENU 2023/2024

The perfect beginning to start your celebrations

Tables from 7pm

Bellini cocktail on arrival

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Melon & fresh fruits (v) (gf)

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

Wild mushroom soup scented with thyme and marsala (v) (can be gf)

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Award winning, traditional handmade, Macsween Haggis,
Neeps & Tatties, rich game gravy

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Champagne sorbet (v) (gf)

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Duck breast (cooked pink), kale, butternut squash puree, Cumberland sauce, fondant potato (gf)

Whitby halibut steak, thai prawn fishcake, wilted spinach, Thai green curry broth, confit new
potatoes (can be gf)

Pan fried beef fillet with herb roasted tomatoes & mushroom, pepper sauce, twice cooked chips,
homemade onion rings (can be gf)

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

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Taster plate of home-made desserts

Sticky toffee pudding with local ice cream, Mini lemon posset, Dark chocolate ganache (can be gf)

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Sharing plate of artisan cheeses

£79 per person

If you have any allergies or dietary requirements, please discuss with a member of staff. Menu subject to availability