



NEW YEARS EVE MENU

ROASTED BUTTERNUT SQUASH & WHITE BEAN SOUP WITH PARMESAN CROUTON

TERRINE OF LOCAL GAME WITH PEAR AND QUINCE CHUTNEY

HAGGIS, NIPS AND TATTIES WITH WHISKY SAUCE

HOME CURED SALMON WITH BEETROOT & CLEMENTINE SALAD

TWICE-BAKED GOATS CHEESE SOUFFLÉ WITH RED PEPPER COULIS AND TOASTED NUT SALAD



ROAST SIRLOIN OF LOCAL BEEF, DAUPHINOISE POTATOES, ROASTED VEGETABLES AND RED WINE JUS

CASSEROLE OF VENISON FLAVOURED WITH ORANGE, CRANBERRY AND CHESTNUTS, WITH PARSNIP MASH AND BRAISED RED CABBAGE

ROASTED FREE RANGE CHICKEN BREAST, FONDANT POTATO, SAUTÉED BACON, MUSHROOMS AND BROAD BEANS IN A MADEIRA CREAM

STEAMED FILLET OF PLAICE WITH SAFFRON POTATOES, GREEN BEANS, PRAWN AND WHITE WINE SAUCE

ROASTED SHALLOT TART TATIN GLAZED WITH GOATS CHEESE WITH ROASTED CHERRY TOMATOES



ASSIETTE OF CHEF'S PUDDINGS



COFFEE AND CHEESE

£40 INCLUDING DRINK ON ARRIVAL – BLACK TIE OPTIONAL BUT RECOMMENDED!

DOORS OPEN AT 7.30PM, FOOD SERVED AT 8PM, CARRIAGES AT 1AM. PLEASE CONTACT US FOR FURTHER DETAILS.