

Starters

Cream of Leek & Potato Soup

A delicious Homemade Cream of Leek and Potato Soup served with Croutons and Homemade Onion and Sesame Seed Crusty Bread and Butter

Chicken Liver, Port & Cranberry Pate

A Homemade Chicken Liver, Port and Cranberry Pate served with Homemade Multi-Seed Toast with Salad Garnish and Tomato Chutney

Baked Petit Camembert

A Baked whole Camembert served with Crusty Homemade Artisan Bread and Butter, Salad Garnish & Caramelised Red Onion Chutney

Smoked Salmon & Prosecco Mousse

Highland Smoked Salmon Mousse with a Soft Prosecco Sauce centre, encased with Smoked Salmon. Served with a Mixed Leaf Salad and Scottish Oat Cakes

£26.95 for all Five Courses

Including a glass of Bubbly*,
To Welcome The New Year
in, served at Midnight



Intermediate Course

Champagne Sorbet

A Refreshing and Luxurious Sorbet

Main Courses

Slow Roasted Beef in Port, Stilton and Mushroom

Slow Roasted Beef in a Creamy Port, Stilton and Mushroom Sauce served with New & Roast Potatoes & Fresh Seasonal Vegetables

Half Roast Duck in a Spiced Orange and Cranberry Sauce

Half a Boneless Roasted Duck in a Spiced Orange and Cranberry Sauce served with New & Roast Potatoes & Fresh Seasonal Vegetables

Salmon and Prawns in White Wine

A Poached Salmon Fillet in a Creamy White Wine and Prawn Sauce, served with Buttered New Potatoes and a choice of a Side Salad or Fresh Seasonal Vegetables

Wensleydale, Leek and Wild Cranberry Pastry Crown

A Delicious Pastry Crown filled with a Clotted Cream and Wensleydale Cheese Sauce topped with Roasted Leeks and Wild Cranberries, served with a Mixed Leaf Salad and Buttered New Potatoes

Desserts



Honeycomb Cheesecake

A Creamy Vanilla Cheesecake with Honeycomb Pieces on a Crunchy Biscuit Base and topped with Honeycomb Shards and Chocolate Honeycomb Balls, served with delicious Homemade Salted Caramel Ice Cream

Ginger Sponge Pudding with Rum and Raisin

A Ginger Sponge Pudding topped with a Rich Rum and Raisin Sauce, served with Homemade Rum & Raisin Ice Cream

Banoffee Pie

An Individual Banoffee Pie served with Chantilly Pouring Cream

Cheese and Biscuits

A Selection of Stilton, Brie and Mature Cheddar served with a Salad Garnish and a Biscuit Selection

Coffee, Chocolate & Mints

Freshly Ground Coffee served with
A Selection of Luxury Truffles and
Chocolate Mints