

NEW YEARS EVE MENU

ROASTED TOMATO & THYME SOUP

HERB DUMPLING AND CRÈME FRIECHE

TRIO OF SCOTTISH SALMON

POACHED, HOT & COLD SMOKED. TARTAR SALAD, HORSERADISH MAYO, FLAT BREAD

HAM HOUGH AND CHICKEN TERRINE

PICCALILLI, GARLIC CROSTINI, DRESSED LEAF

DOUBLE BAKED LEEK & GOATS CHEESE SOUFFLE

CONFIT CHERRY TOMATO, CREAMED PESTO, CHEESE BRITTLE

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WELLINGTON OF ABERDEENSHIRE BEEF SIRLOIN

CHATEAU POTATOES, SEARED SHALLOTS, MADERIA JUS

PAN FRIED FILLET OF EAST COAST HALIBUT

FONDANT POTATO, CRISP CLAMS, SEAFOOD BISQUE & CHAMPAGNE FOAM

STRUDDLE OF ROASTED ROOT VEGETABLES

TOMATO PASSATA, ASPARGUS BLINI, HOLLANDAISE.

ROASTED LOIN OF LOCAL VENISON

CHAMP POTATO, BUTTERED WINTER GREENS, PORT WINE REDUCTION

ALL MAIN COURSES SERVED WITH BABY VEGETABLE GARNISH

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CHOCOLATE AND DRAMBUIE MOUSSE

PUFF CANDY, CLOTTED CREAM, BRAMBLES

ST. CLEMENTS TART

CHILLED MINTED ANGLAISE, DARK CHOCOLATE ICE CREAM

BAKED RASPBERRY CHEESECAKE

WHISKY JELLY, OAT TUILLE, HONEY SYRUP

CLAVA BRIE & MULL CHEDDAR, STRATHDON BLUE PLATTER

GRAPES, APPLE & RED ONION CHUTNEY, HOMEMADE OATCAKES

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COFFEE AND TABLET

£40.00 Per Head