

New Year's Eve 2010

Pink Prosecco & Canapés on arrival

Starters

*Cream of Roasted Butternut Squash & Red Onion Soup
served with warm pumpkin & sunflower seed mini loaf bread roll.*

*Ratatouille & Goat's Cheese Stuffed Pepper (v)
Oven roasted red pepper stuffed with creamy Goat's cheese and our gorgeous homemade ratatouille.*

*Duck Liver, Champagne & Truffle Pâté
Smooth homemade pâté blended with Champagne & Truffle Oil & served with toast & chutney.*

*Hot Smoked Salmon Salad
Pieces of our own hot smoked Scottish salmon served cold over a full mixed leaf salad,
dressed with a little homemade citrus oil and horseradish crème fraîche.*

Refresher

Fruit Sorbet (v)

Main Course

*Balmoral Chicken
Succulent whole free range chicken breast stuffed with traditional haggis and wrapped in Pancetta,
cooked slowly and served with a light homemade creamy sauce with a hint of whisky.*

*Fillet Steak Rossini
Prime tender local fillet steak (cooked up to medium) sat on a pâté topped crouton and
smothered in our fantastic homemade rich red wine, port and mushroom sauce.*

*Fillet of Sea Bass
Tender fillet of Sea Bass oven roasted and served with a fantastic
homemade creamy Champagne sauce.*

*Somerset Brie, Spinach & Cranberry Wellington (v)
Creamy Somerset Brie, Spinach & Cranberries wrapped in golden puff pastry
and served on a homemade Cranberry & Port jus.*

All main courses served with new potatoes Lyonnaise and a selection of fresh vegetables.

Desserts

Warm Chocolate Sticky Toffee Pudding with Toffee Sauce

Traditional Scottish Raspberry Cranachan

Tarte Au Citron

Selection of Local Cheeses & Biscuits

Finalé

*Tea or Coffee with Mint Chocolate & Homemade Shortbread Biscuit
£55.00 per person*

