

NEW YEAR 3 COURSE TABLE-D'HOTE DINNER

STARTERS

Rich & Creamy Tomato Soup (V)
Served with a Crusty Bread Roll

Duck Rillettes
Served with Scottish Oatcakes with Mixed Salad and Topped with Cherry Jam

Traditional Prawn Cocktail Bound in Home-Made Marie Rose Sauce
Accompanied with Lettuce, Tomato, Cucumbers and Crispy Bread Sticks

Chargrilled Vegetable Terrine (V)
Aubergines, Courgettes & Mixed Peppers Layered with Tomato Coulis

Mc Sween's Haggis Parcels Baked in a Light Puff Pastry
On a Bed of Crisp Mixed Salad & Garnished with Cumberland Sauce

MAIN COURSE

Wellwood's Highland Chicken Breast
Stuffed with Scottish Mc Sween's Haggis, served with a Creamy Peppercorn Sauce accompanied with a Creamy Mash Potato and Seasonal Vegetables

Roast Rib of Scottish Beef
Served with Roast Potatoes, Creamy Mash, Seasonal Vegetables along with a Thick Rich Beef Gravy

Oven Roasted Sweet Chilli Scottish Salmon
On a Bed of Creamy Chive Mash & Seasonal Vegetables

Vegetarian Pie
Mixture of Leek, Mushrooms, Cranberries, Potatoes, Green Lentil, Thyme & Chestnuts all under a Puff Pastry Top & Served with Brussel Sprouts, Roast Parsnips, Carrot Batons and Roast Potatoes

HOME-MADE DESSERTS

Apple Crumble with Crème Anglaise
Stewed apples, roasted walnuts & currants with almond frangipane filling and dusted with icing sugar

Praline Pistachio Cake
Layers of Pistachio Jaconde Layers with Praline Butter Cream and Topped with Praline Glaze

Cold Raspberry Cheesecake

Warm Chocolate Fondant with Passion Fruit Ganache
Served with Haagen-Dazs Salted Caramel Ice Cream, Caramelised Nut Fillings and Chocolate Tuile

Please let us know if you have any food intolerances when you make your reservation.