

New Year's Eve Menu 2024

Crab, Avocado & Mango Tian (GF, DF)

Citrus Dressing & Micro Herbs

Smoked Chicken, Crispy Pancetta & Quails Egg

Dressed Gem Lettuce, Parmesan, Sourdough Croutons & Caesar Dressing

Broccoli & Stilton Soup (V) GF on request

Parmesan Croutons & Pouring Cream



Lemon Sorbet with Caramelized Lemon Zest (VE, V, DF, GF)



Slow Braised Beef Cheek (DF, GF)

Leek Infused Mashed Potato, Roast Root Vegetable & Thyme Gravy

Miso Salmon Fillet (DF)

Jasmine Rice & Sticky Teriyaki Saice

Stuffed Baked Aubergine, Mini Ratatouille & Vegan Cheese (VE, DF, V, GF)

Napoletana Sauce & Herb Oil



Ruby & Dark Chocolate Mousse (V)

Amaretti Biscuit & Orange Zest

Lemon Meringue Tart (V)

Crushed Meringue & Raspberry Dust

Selection of Cheese & Biscuits (V)

Cheddar, Brie, Stilton, Crackers, Butter, Celery, Grapes & Onion Chutney

Fresh Fruit Salad | VE, V, DF, GF

Berry Compote & Mango Sorbet



Coffee & Petit Fours

*3 courses plus
coffee, a
highland piper
bringing an air
of tradition and
a disco until late*

Just £75pp

If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, we cannot guarantee that any product is "100% Free From" these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. Ask a member of staff for more information. V= Vegetarian, VE = Vegan, GF= Gluten Free, DF= Dairy Free