



NEW YEAR'S EVE SET MENU

AMUSE BOUCHE

- Chef choice of amuse bouche

SELECTION OF BREAD ROLLS AND BUTTER

STARTER

- Roasted & smoked chicken terrine, Granny smith apple compote;
- Prawn cocktail, Marie rose sauce, caviar;
- Tian of tomato & avocado, sweetcorn puree;

SORBET

- Blood Orange sorbet with Champagne

MAIN

- Roasted Medallion of beef, Pome Puree;
- Scottish salmon teriyaki;
- Grilled vegetable & mushroom roulade;

DESSERT

- Honey & lemon Panna cotta, raspberry coulis;
- Dark chocolate tart, vanilla ice cream;
- Seasonal fruit with coconut ice cream;

CHEESE BOARDS TO SHARE



£100 per adult and £50 per child

If you have a food allergy or special dietary requirement, please inform a member of the staff.

