New Year's Eve Dinner Dance 2024

Homemade broccoli and stilton soup served with a drizzle of fresh cream and toasted croutons

Poached button mushrooms in a parmesan and garlic sauce served with a wedge of olive oil sand balsamic vinegar drizzled ciabatta

Homemade chicken and leek terrine served with a sticky fig relish chutney and a crusty brown roll

Cornets of smoked salmon filled with prawns and drizzled with marie-rose sauce

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Quenelles of haggis with mashed potato and onion gravy

Orange sorbet with fresh mint

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marinated shank of lamb served with a rosemary and mint jus

Braised beef steak cooked in a dijon mustard, shallot and cognac sauce

Chicken breast wrapped in bacon stuffed with baby leaf spinach, mozzarella and tarragon, served with a red wine jus

walnut and maple crusted salmon fillet served with a chive butter sauce

chestnut, spinach, mushroom and blue cheese filo pastry encroute with a balsamic dressing

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Chocolate fudge cake

Toffee lumpy bumpy

Sicilian lemon cheesecake

Baileys crème brulee

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Coffee and mints



New Year's Eve Dietary Requirements 2024

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option)

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

Homemade duck and Cointreau pate served with red onion chutney and gluten free roll (gf)

pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

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blackcurrant sorbet (gf, df, ve)

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marinated shank of lamb served with gluten free gravy (gf, df)

Braised beef steak cooked in a cooked in a dijon mustard, shallot and cognac sauce (gf, df)

Chicken breast wrapped in bacon and stuffed with baby leaf spinach, ricotta and mozzarella Chicken breast wrapped in bacon served with a balsamic reduction (gf)

walnut and maple crusted salmon fillet served with a chive butter sauce(gf)

Festive vegetable nut roast served with gravy (df, ve)

Winter vegetable stew with mashed potato (gf, df, ve)

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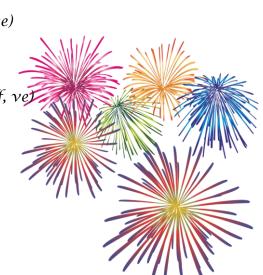
Chocolate, truffle brownie (gf, df, ve)

Classic crème brûlée (gf)

Chocolate and raspberry torte (gf, df, ve

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coffee and. mints



| Name | <u>Time</u> |
|--------------------|-------------|
| <u>Covers</u> | <u>Date</u> |
| Starter | |
| Soup | |
| Mushrooms | |
| Pate | |
| Salmon | |
| Intermediate | |
| Haggis | |
| Sorbet | |
| Mains | |
| Lamb | |
| Braised beef | |
| Chicken breast | |
| Salmon fillet | |
| Encroute | |
| | |
| Desserts | |
| Chocolate Fudge | |
| Lemon cheesecake | |
| Toffee lumpy bumpy | |
| Crème Brulee | |
| | |

Dietary requirements