

## *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*

*oOo*

*Quenelles of haggis with mashed potato and onion gravy*

*Orange sorbet with fresh mint*

*oOo*

*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*

*oOo*

*Chocolate fudge cake*

*Toffee lumpy bumpy*

*Sicilian lemon cheesecake*

*Baileys crème brulee*

*oOo*

*Coffee and mints*



*Arrive from 6.30pm dinner to be served at 7.30pm*

*£59.95*

# *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)*

*oOo*

*blackcurrant sorbet (gf, df, ve)*

*oOo*

*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)*

*oOo*

*Chocolate, truffle brownie (gf, df, ve)*

*Classic crème brûlée (gf)*

*Chocolate and raspberry torte (gf, df, ve)*

*oOo*

*coffee and. mints*



Name .....

Time.....

Covers .....

Date.....

<b>Starter</b>	
Soup	
Mushrooms	
Pate	
Salmon	
<b>Intermediate</b>	
Haggis	
Sorbet	
<b>Mains</b>	
Lamb	
Braised beef	
Chicken breast	
Salmon fillet	
Encroute	
<b>Desserts</b>	
Chocolate Fudge	
Lemon cheesecake	
Toffee lumpy bumpy	
Crème Brulee	

Dietary requirements