



## NEW YEARS EVE MENU

£44.95 PER PERSON

### STARTERS

Handpicked crab meat & avocado puree, spicy yoghurt, toasted ciabatta (nf,gf bread available on request)

Pan seared fillet of beef, thinly sliced, mustard mayonnaise, tamarind pickled veg & garlic crisps (gf,nf)

Cheese souffle, rocket garnish, finished with herb oil (v,nf)

Parsnip soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)

Saffron & garlic baked mushrooms, served on apple salad finished with walnuts & herb oil (v,ve,gf,df)

Lebanese style smoked aubergine, toasted sesame seeds, toasted ciabatta (v,ve,df,gf request for gluten free bread)

### MAINS

Scottish saffron baked salmon, served with filled ricotta & spinach tortalini, dill cream sauce, finished with caviar (gf,nf)

28 day beef fillet, truffle mash, seasonal vegetables, pan jus finished with fruit compote (gf, nf,df request dairy free)

Braised lamb shank, roasted new potatoes, grilled vegetables, finished with minted red wine jus (gf,df,nf)

Confit duck leg, sauteed mushroom & potatoes, seasonal vegetables, pomegranate jus (gf,df,nf)

Marinated roasted chicken breast, mushroom sauce finished with black truffle (gf,nf)

Roasted pepper filled with garlic saffron smashed sweet potato, parsnip puree, seasonal vegetables, finished with herb oil (v,ve,gf,df,nf)

### SIDES

Fries (v,ve,gf,df,nf) £3.95

Parmesan & truffle fries (v,nf,gf) £5.95

Truffle mash (v,gf,nf) £3.95

House salad (v,ve,gf,df,nf) £3.95

House vegetables (steamed tenderstem broccoli & carrots v,ve,gf,df,nf) £4.95

Grilled vegetables (mix of peppers,courgette,onion) (v,ve,gf,df,nf) £4.95

Buttered new potatoes (v,gf,nf) £4.95

Sauteed mushrooms (v,ve,gf,df,nf) £4.95

### DESSERTS

Chocolate & coconut torte served with fruit compote (ve, gf, v, df)

Lemon & orange tart with lemon & orange curd ganache served with vanilla ice-cream (v)

Cheese selection served with crackers, fruit & chutney (v, nf)

Sticky toffee pudding, caramel sauce, vanilla icecream (gf,v)

Selection of ice-cream's & sorbets

Please contact the restaurant to discuss dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free