

Hogmanay Dinner

~ Starter ~

Smoked Salmon and Spinach Terrine
set on Rocket Leaves and served with Warm Crusty
Bread

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(V) Melon and Seasonal Fruits set in a Filo Basket and
Dressed with a Lime Natural Yoghurt Dressing

~ Main Course ~

Roast Sirloin of Beef Steak served with a Red Wine Jus

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Chicken Balmoral served with a Whisky Sauce

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(V) Filo Pastry Slice Centred with Spinach, Wild
Mushroom, Sun Dried Tomatoes and Goats Cheese,
Drizzled with a Cream Jus

~ Dessert ~

Wild Berry Cranachan
served with Callebaut Cigarellos

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Clementine Posset with Cranberry Compote and
Cinnamon Palmiers

~ Cheese Platter ~

Selection of Cheese and Biscuits

~ Coffee ~

Freshly ground Coffee with Mints

£52.00 Per Person