



New Years Eve

Join us in The Potting Shed for a glass of fizz and canapes on arrival

Small Plates

Warm camembert, pesto crust, fresh bread

Pan seared scallops, cauliflower puree, black pudding and chorizo crumb

Heritage tomato and vegan mozzarella salad (ve)

Cajun spiced pork belly, charred corn, apple and lime salsa

Large Plates

Trio of lamb, creamy mash potato, maple spiced carrots

Chicken supreme, haggis pan haggerty, swede mash, whisky cream

Vegetable strudel, sweet potato mash, sweet onion gravy (ve)

Fillet of beef, pickled forest mushrooms, tender stem broccoli,
fondant potato, rich red wine jus

Honey glazed salmon, cranberry and almond tapenade,
crushed potatoes, tender stem broccoli

To Follow

Sticky toffee pudding, salted caramel sauce,
honeycomb ice cream

Chocolate and mint bavaois

Lemon tart, mulled spiced berries

Selection of cheese and biscuits

(v) Vegetarian (ve) Vegan (gf) Made with gluten free ingredients.
Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.
Some of our dishes may be altered to suit a gluten free diet,
please ask your server for more information.

