Jappy Jam Joas

New Years Day

Canapes

ISLE OF GIGHA OYSTERS

PRAWN & LOBSTER COCKTAIL

Marie Rose Sauce and Crispy Salad

ASPARAGUS WRAPPED IN PARMA HAM
With a Poached Egg
MOZZARELLA ARANCINI
Stuffed Rice Balls, Cherry Vine Tomato Puree

Creamy Seafood Bisque

Blood Orange Sorbet

WHOLE LOCH CRINAN LANGOUSTINES
Hand cut Chips, Crispy Salad, Garlic Aioli
BAKED DOVER SOLE

Roast Vegetables, Caper Lemon and Parsley Butter Sauce
WILD SCOTTISH VENISON HAUNCH
Dauphinoise Potatoes, Braised Red Cabage and Wild Mushrooms
Port Bramble Jus

PAN FRIED PHEASANT BREAST Bacon Smashed Potatoes, Brussel Sprouts, Parsnip Puree

CHESTNUT MUSHROOM, SQUASH & CRANBERRY WELLINGTON

POACHED PEAR with Chestnut Cream, White Chocolate Ganache

CARAMELISED LEMON TART with Raspberry Coulis

WHISKEY PANNACOTTA with Toffee Sauce

SELECTION OF ICE CREAM

WHOLE STILTON, SELECTION OF SCOTTISH CHEESES

Quince Jelly and Homemade Chutney

After Dinner Caffia Coffee
Hand Made Petit Fours