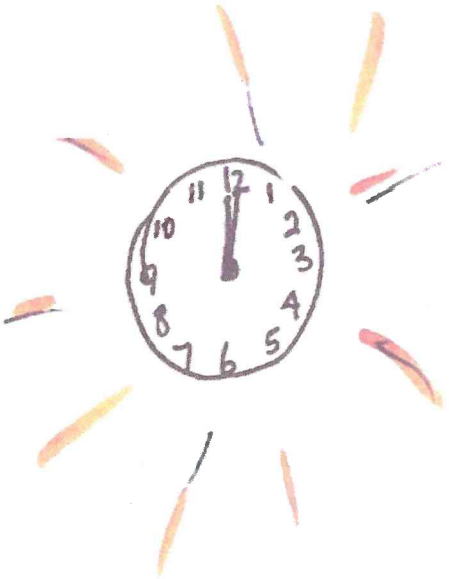




New Years Day

Canapes

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CRAB CAKES
Lemon Mayonnaise, Fresh Dill

WOOD PIGEON BREAST
Grilled Pak Choi, Carrot Puree

SMOKED SALMON
Classical Garnish

ROAST CELERIAC AND WILD MUSHROOM
Crispy Kale, Madeira Jus

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Roast Parsnip & Potato Soup
Crispy Sage, Parsley Oil

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Blood Orange Sorbet

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GRILLED LOCH CRINAN LANGOUSTINES
Garlic & Parsley Butter, Hand Cut Chips

LOCALLY SOURCED VENISON LOIN
Celeriac Puree, Fondant Potato, Glazed Carrot, Braised Red Cabbage, Juniper Jus

SLOW BRAISED BEEF BLADE BOURGINON
Creamy Mashed Potato, Glazed Root Vegetables, Rosemary Jus

BAKED DOVER SOLE
Samphire, Parmentier Potato, Garlic, Caper and Lemon Butter Sauce

CREAMY SPINACH & BUTTERNUT SQUASH GNOCCHI
Pine Nuts, Crispy Sage

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DARK CHOCOLATE TART
Raspberry Coulis, Vanilla Ice-Cream

STICKY TOFFEE PUDDING
Butterscotch Sauce, Vanilla Ice-Cream

POACHED PEAR
Chestnut Cream, White Chocolate Ganache

SELECTION OF ICE CREAM

SELECTION OF SCOTTISH CHEESES
Whole Stilton, Quince Jelly, and Homemade Chutney