

# New Years' Eve Dinner Dance



Homemade Broccoli and Stilton soup served with toasted stilton croutons

Poached button mushrooms in a garlic and chervil sauce served with a wedge of olive oil and balsamic vinegar drizzled ciabatta

Homemade chicken liver, thyme and cognac pate served with a spiced apricot chutney and finger toast

Cornets of smoked salmon filled with crab meat served with dill mayonnaise

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haggis with mashed potato and onion gravy

orange sorbet with fresh mint

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Shank of lamb marinated in rosemary and thyme served with a red wine and mint jus

Braised beef steak cooked in a stilton, shallot and mushroom sauce

Chicken breast stuffed with sun-dried tomatoes, baby leaf spinach and mozzarella wrapped in streaky bacon served with a balsamic reduction

Oven baked salmon fillet with a rainbow peppercorn crust, served with a lemon and dill butter

Honey roasted parsnip, chestnut and shallot tarte served with a wild mushroom and coarse grain mustard sauce

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caramel and ginger biscuit panna cotta

tarte au citron

raspberry ripple cheesecake

Alabama chocolate fudge cake

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Coffee and mints



£55.00 per head (£10 pp required to book)

Arrive 6.30pm to eat 7.30pm

Bar till 1.30am Resident DJ – LDA sounds until 2am

Why not stop in our hotel for £85.00 for a double room including breakfast