

## *New Year's Eve Dinner Dance 2023*

*Homemade roast parsnip and parmesan soup  
served with a drizzle of fresh cream and toasted croutons*

*Poached button mushrooms in a stilton and parsley sauce  
served with a wedge of olive oil sand balsamic vinegar drizzled ciabatta*

*Homemade chicken liver, thyme and cognac pate  
served with a festive red onion chutney and a crusty brown roll*

*Cornets of smoked salmon  
filled with crab and drizzled with dill mayo*

*oOo*

*Quenelles of haggis with mashed potato and onion gravy*

*lemon sorbet with fresh mint*

*oOo*

*marinated shank of lamb  
served with a rosemary and thyme sauce*

*Braised beef steak  
cooked in a wild mushroom and wholegrain mustard sauce*

*Chicken breast wrapped in streaky bacon  
stuffed with goats cheese and tarragon,  
served with a red wine jus*

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

*Maple syrup roasted parsnip, chestnut and shallot filo tart with  
a wild mushroom sauce*

*oOo*

*Chocolate fudge cake*

*Key lime pie*

*Strawberry swirl cheesecake*

*Festive panna cotta*

*oOo*

*Coffee and mints*



**£55.00**

*Arrive from 6.30pm dinner to be served at 7.30pm*

# *New Year's Eve Dietary Requirements 2023*

*(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option)*

*Homemade vegetable soup served with a gluten free roll (gf, df, ve)*

*Homemade chicken liver, thyme and cognac pate  
served with a festive red onion chutney and gluten free roll (gf)*

*pan-fried garlic mushrooms (gf, df, ve)*

*Fanned melon served with forest fruits and fruit coulis (gf, df, ve)*

*oOo*

*lemon sorbet (gf, df, ve)*

*oOo*

*marinated shank of lamb served with gluten free gravy (gf, df)*

*Braised beef steak (gf, df)  
cooked in a wild mushroom and wholegrain mustard sauce*

*Chicken breast wrapped in streaky bacon and stuffed goats cheese and tarragon,  
served with a balsamic reduction (gf)*

*Salmon fillet with a lemon and dill butter (gf)*

*Maple syrup roasted parsnip, chestnut and shallot filo tart, drizzled with balsamic  
reduction (df, ve)*

*Festive vegetable nut roast served with gravy (df, ve)*

*Vegan meatball pasta bake (gf, df, ve)*

*oOo*

*Chocolate and raspberry tart (gf, df, ve)*

*festive panna cotta (gf)*

*trillionaire's tart (gf, df, ve)*

*oOo*

*coffee and mints*



Name .....

Time.....

Covers .....

Date.....

<b>Starter</b>	
Soup	
Mushrooms	
Pate	
Salmon	
<b>Intermediate</b>	
Haggis	
Sorbet	
<b>Mains</b>	
Lamb	
Braised beef	
Chicken breast	
Salmon fillet	
Filo tart	
<b>Desserts</b>	
Chocolate Fudge	
Key Lime Pie	
Cheesecake	
Panna Cotta	

Dietary requirements