## 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

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Quenelles of haggis with mashed potato and onion gravy lemon sorbet with fresh mint

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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

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Chocolate fudge cake

Key lime pie

Strawberry swirl cheesecake

Festive panna cotta

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Coffee and mints



## 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)

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lemon sorbet (gf, df, ve)

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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)

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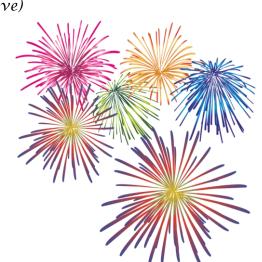
Chocolate and raspberry tart (gf, df, ve)

festive panna cotta (gf)

trillionaire's tart (gf, df, ve)

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coffee and. mints



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

## **Dietary requirements**