

New Year's Eve Dinner Dance 2025

*Homemade leek and potato soup
served with a drizzle of fresh cream and toasted croutons*

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

*Homemade duck, cognac and cranberry pate
served with an apple and fig chutney and a crusty brown roll*

*Cornets of smoked salmon
filled with prawns and drizzled with lemon and 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 port and mushroom sauce*

*Braised beef steak
in a wholegrain mustard, shallot and cognac sauce*

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

*Parmesan and dill crusted salmon fillet
served with a chive butter sauce*

*Portobello mushroom, butternut squash, spinach and walnut wellington
served with a rich vegetarian gravy*

oOo

Chocolate fudge obsession

New York baked vanilla cheesecake

Key lime pie

Espresso panna cotta

oOo

Coffee and mints

£65 per head

Arrive from 6.30pm dinner to be served at 7.30pm



New Year's Eve Dietary Requirements 2024

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

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

*Homemade duck, cognac and cranberry pate
served with an apple and fig chutney and a crusty brown 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 cooked in an onion and mushroom gravy (gf, df)

*Chicken breast wrapped in bacon
stuffed with goats cheese and red onion chutney,
served with a balsamic reduction (gf)*

*Salmon fillet
served with a chive butter sauce(gf)*

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

Winter vegetable stew with mashed potato (gf, df, ve)

oOo

Traditional Christmas pudding with soya custard (gf, df, ve)

Chocolate and raspberry tart (gf, df, ve)

Espresso panna cotta (gf)

Raspberry frangipane tart (gf, df, ve)

oOo

coffee and. mints

Name

Time.....

Covers

Date.....

Starter	
Soup	
Mushrooms	
Pate	
Salmon	
Intermediate	
Haggis	
Sorbet	
Mains	
Lamb	
Braised beef	
Chicken breast	
Salmon fillet	
Wellington	
Desserts	
Chocolate Fudge	
Cheesecake	
Key Lime Pie	
Panna Cotta	

Dietary requirements