

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

New Year Dinner Dance

Please complete one form for all guest's pre-orders and return to us along with the total balance 7 days prior to the meal.

Name Covers Date

Starter		Dietary requirements	
Soup		Soup df, gf, ve	
Mushrooms		Pate gf	
Pate		Pan fried mushroom gf, df, ve	
Salmon		Melon gf df, ve	
Mains			
Lamb		Lamb gf, df	
Braised beef		Braised beef gf, df	
Chicken		Chicken gf,	
Salmon		Salmon gf	
Wellington		Nut roast df, ve	
		Veg stew gf, df, ve	
Intermediate			
Haggis		Sorbet gf, df, ve	
Sorbet			
Desserts			
Chocolate Fudge		Xmas pud gf, df, ve	
Cheesecake		Choc & rasp torte gf, df, ve	
Panna cotta		Panna cotta gf	
Key lime pie		Frangipane gf, df, ve	

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Deposit

Balance