

# NEW YEAR'S EVE GALA MENU 2024

## Starters

**Cider, Apple & Onion Soup (V) (GFA)**- served with a warm bread roll & butter

**Haggis, Neeps and Tatties** - with a rich brandy & cracked black pepper sauce

**Chicken Caesar Boats (GFA)** - Little gem leaves filled with diced chicken and shredded lettuce, in a creamy Ceasar sauce, finished with garlic crouton crumbs and Grana Padano

**Ham & Cheese Croquettes (GFA)** - golden deep fried croquettes on a bed of creamed leeks

**Stuffed Mushroom (V) (VEA) (GF)** – Feta, garlic, spinach and red onion chutney baked in a flat mushroom, served on a bed of rocket, finished with balsamic glaze.

**Vegan option Feta swapped for vegan Cheese**

## Main Courses

**Roast Chicken Supreme** - served with roasted new potatoes and tenderstem broccoli, finished with a creamy whisky & shallot sauce

**Slow Cooked Brisket** - in a rich beef gravy on a bed of chive mash, with honey roasted carrots

**Beef Stroganoff** - slices of Rump steak cooked with onions, peppers, paprika, brandy, mustard and cream, served with boiled rice

**Baked Salmon** - on a bed of crushed new potatoes and buttered asparagus, topped with a Prosecco & Prawn cream sauce

**Cumin, Butternut Squash & Lentil Wellington (V) (VE)** - served with roasted root vegetables, roast potatoes and gravy

## Desserts

**Cranachan (V)** - raspberries, whisky whipped cream, honey and golden toasted oats

**White Chocolate & Lemon Cheesecake (V)** - served with Vanilla ice cream

**Sticky Toffee Pudding Slice (V)** - with Vanilla ice cream

**Cherry & Chocolate Dessert (VEA) (GF)** - With a rich cherry compote and vanilla ice cream

**Cheeseboard (£3 supplement)** - with crackers, butter, grapes and caramelised onion chutney

**Join us this New Years Eve for a 3 Course meal!**

**BOOKINGS TAKEN FOR 8.00PM TO 8.30PM**

**The table remains yours for the evening with a 1am bar!!**

**ONLY £35 PER PERSON**

**£20 DEPOSIT & PRE-ORDER REQUIRED - CHILDRENS MENU ALSO AVAILABLE**

**WELL BEHAVED CHILDREN & PARENTS WELCOME TO STAY TILL LATE**