

# Hogmanay 2021

Chicken Liver Pate with Red Onion Chutney and Oatcakes

Toasted Goats Cheese, Caramelised Onion Chutney, Balsamic Reduction (v)

Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip

Soup of the Day (V)

Cullen Skink - Smoked Haddock and Potato Chowder, Wholemeal Crusty Bloomer

Platter of Melon and Pineapple with Berry Compote and Raspberry Sorbet (V)

Chicken Caesar Salad, Gem Lettuce, Croutons, Caesar Dressing and Parmesan Shavings

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Smoked Haddock Mornay, Cheddar Cheese Glaze

Pan Fried Breast of Chicken served with a Pink Peppercorn Sauce

Beef Stroganoff, Steak Strips, Creamy Stroganoff Sauce with Basmati Rice

Fillet of Salmon Veronique, Sautéed Vegetables, Creamy Mash, White Wine and Grape Sauce

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Vegetable Penne Arrabiata (V)

Cajun Breast of Chicken with Cajun Cream Sauce

Sirloin Steak Garni cooked to your liking served with or without Peppercorn Sauce (£7 Supplement)

Prawn Marie Rose Salad

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Cheese, Fruit, Chutney and Biscuits Platter

or

Dessert Platter – Eton Mess, Butterscotch Cream Profiteroles,  
Mango & Passion fruit Cheesecake and Chocolate Brownie

3 Courses - £24.95