



NEW YEAR'S DAY 2024



**Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze,
Wholemeal Crusty Bloomer (v)(GFA)**

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread (GFA)

**Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet
and Fruit Coulis (v)**

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

**Scottish Smoked Salmon, Smoked Trout and Prawn Marie Rose with Little Gem Lettuce,
Fresh Lemon with Wholemeal Bread (GFA)**

Cullen Skink ~ Smoked Haddock and Potato Chowder served with Wholemeal Bread (GFA)

Goats Cheese, Beetroot and Apple Salad with Basil Pesto (v)(GF)

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish

Pan Seared Scallops with Black Pudding

Breast of Chicken topped with Haggis served with a Peppercorn Sauce (GFA)

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Lamb Rogan Josh Curry served with Rice and a Naan (GFA)

Cajun Breast of Chicken served with Basmati Rice and a Cajun Cream Sauce (GF)

Smoked East Neuk Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese (GF)

Mushroom Stroganoff served with Basmati Rice (v)

Seafood Trio ~ Grilled Salmon, Sea Bass and King Prawns with Garlic and Chive Butter (GF)

**8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom,
Battered Onion Ring, Fries and Peppercorn Sauce (GFA)
(£7.00 Supplement)**

**Goats Cheese Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw,
Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes(v)(GF)**

**Chargrilled Lamb Cutlets (cooked Pink) served with Dauphinoise Potatoes, Root Vegetables
and a Red Wine Jus (GF)**

Beef Stroganoff served with Basmati Rice

**Chicken and Ham Salad served with dressed Leaves, Peppers, Tomato, Cucumber,
Coleslaw, Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)**

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER

**(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS HOWEVER ALTHOUGH WE
TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS CONTAMINATION**

Angel's Lemon and Lime Cheesecake served with Vanilla Ice Cream

Melon, Pineapple, Mango, Berry Compote, Fruit Coulis, Strawberry Ice Cream (GF)

Rhubarb and Berry Crumble with Homemade Custard (GF)

**Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce
and Vanilla Ice Cream**

Raspberry Mess, Berry Coulis and Vanilla Ice Cream (GF)

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

**Snowball Coupe ~ Vanilla Ice Cream and Fresh Cream topped with Snowball and drizzled
with Chocolate Sauce**

**Cheese Platter ~ Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes,
Apple and Celery (GFA)**



SERVED 1PM – 7PM Last Orders

2 courses - £26.95

3 courses - £29.95

