



HOGMANAY 2023



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East Neuk Pan Seared Scallops and Black Pudding

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

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

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

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 Prawns Marie Rose
and 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



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

**Pan Fried Duck Breast (served pink) with Dauphinoise Potato, Seasonal Greens
and a Redcurrant Jus (GF)**

Mushroom Stroganoff served with Basmati Rice (v)

Lemon Pepper Crusted Fillet of Salmon (GFA)

**Tender Pieces of Lamb in a Rogan Josh Curry Sauce served with Basmati Rice
and Naan Bread (GFA)**

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

Beef Stroganoff served with Basmati Rice

Moroccan Bean and Chickpea Tagine served with Rice and Flatbread (v)

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

Homemade Steak and Ale Pie topped with a light Puff Pastry

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

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

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

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

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**

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

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

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

Rhubarb and Berry Crumble with Homemade Custard (GF)

Traditional Christmas Pudding with Warm Brandy Sauce (GFA)

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

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

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



£39.95

Served from 4.30pm – 8.30 pm Last Orders

**3 Course Set Menu including Coffee & Shortbread
with a Glass of Prosecco on Arrival**

