



# NEW YEAR'S DAY 2025



◆—————◆

**East Neuk Pan Seared Scallops with Black Pudding & Orange Reduction**

**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**

**Prawn Marie Rose and Apple served with Seasonal Leaves and Wholemeal Bread**

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

**Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish**

◆—————◆

**Hunters Chicken ~ Breast of Chicken wrapped in Bacon with a Smokey BBQ Sauce,  
served with Seasonal Vegetables & Basket of Fries (GFA)**

**Homemade Steak and Ale Pie topped with a Light Puff Pastry**

**Lamb Bhuna (Medium Spice) served with Rice and a Naan (GFA)**

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

**Cajun Chicken and Red Pepper Pasta served in a Creamy Cajun Sauce  
with Garlic Bread**

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

**Mushroom Stroganoff with Onions, French Mustard, Paprika and Brandy, finished with  
Double Cream 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)**

**Pork Steaks with a Calvados Cream Sauce, Creamy Mash & Seasonal Vegetables**

**Beef Stroganoff with Onions, French Mustard, Paprika and Brandy, finished with  
Double Cream served with Basmati Rice**

**Grilled Goats Cheese 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**

**Salted Caramel Profiteroles served with Vanilla Ice Cream**

**Lemon and Gingernut Cheesecake served with Vanilla Ice Cream**

**Rhubarb and Berry Crumble with Homemade Custard (GF)**

**Toffee Banana & Meringue Mess and Vanilla Ice Cream (GF)**

**Trio of Puddings ~ Salted Caramel Profiteroles, Mini Cheesecake &  
Toffee & Banana Meringue Crush**

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



**Served 1pm - 7pm Last Orders**

**2 courses - £26.95**

**3 courses - £30.95**

