



# NEW YEAR'S EVE PARTY

SUNDAY 31 DECEMBER 2017 £70<sup>PP</sup>

## AMUSE BOUCHE

**HOT SMOKED SALMON RILLETTE**  
Buckwheat blini – caviar - crème fraiche - capers

## STARTERS

**DUCK LIVER & FOIE GRAS PARFAIT**  
Autumn fruit chutney - toasted brioche

**KING SCALLOP, CRAB & KING PRAWN GRATIN**  
Champagne velouté – fennel – cheese-herb crumb

**ROAST CELERIAC, APPLE & TRUFFLE SOUP** v  
Woodland mushroom pastie

## MAINS

**PAVE OF WEST COAST HALIBUT**  
Crab mash - vegetable & borlotti bean ragout - wilted kale

**ROSETTE OF SCOTCH FILLET BEEF**  
Dauphinoise potatoes - ratatouille Nicoise - port wine jus

**THYME SCENTED BUTTERED CHICKEN**  
Anchor Line roast potatoes - haggis bon bons - honey roast roots - whisky mushroom sauce

**RACK OF SCOTCH LAMB**  
Parmentier potatoes - puy lentil & pancetta fondue - slow roast plum tomatoes

**ASPARAGUS, LEMON & CEP RISOTTO** v  
Josper grilled asparagus - mushroom & spinach - beetroot crisps

## DESSERTS

**RICH CHOCOLATE FUDGE BROWNIE**  
Amarena cherries - chocolate sauce - vanilla ice cream

**AFFOGATO**  
Grand Marnier shot – vanilla ice cream - tablet

**BUTTERSOTCH CHEESECAKE**  
Toffee – chocolate sauce – sugared pecans

**CLARKS OF PENICUIK CHEESES**  
Home-made chutney – grapes – oatcakes

## COFFEE