



NEW YEAR'S EVE PARTY

MONDAY 31 DECEMBER 2018 £70^{PP}

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

BUTTERSCOTCH CHEESECAKE

Toffee – chocolate sauce – sugared pecans

CLARKS OF PENICUIK CHEESES

Home-made chutney – grapes – oatcakes

COFFEE