

# NEW YEAR'S EVE

## STARTERS

**Spiced carrot and lentil soup (v)**

**Goat's cheese and beetroot salad**  
with toasted pine nuts (v)

**Gravadlax**

with pickled vegetables, warm focaccia

**HAGGIS WITH NEEPS N TATTIES**

(Vegetarian haggis available)

## MAINS

**Wild mushroom & pork stuffed chicken breast**

fondant potato, tenderstem broccoli, red wine jus (gf)

**Roasted lamb rump**

dauphinoise potatoes, green beans, redcurrant jus (gf)

**Root vegetable tart tatin**

with roasted new potatoes, garlic sautéed wild mushrooms (v)

**Pan seared rainbow trout**

olive crushed new potatoes, winter greens, sauce vierge (gf)

## DESSERTS

**White and dark chocolate fondant**

with rum & raisin ice cream (v)

**Lemon meringue with raspberry compote (v)(gf)**

**Nutty fruit cake**

with stilton cheese (v)

(v) – vegetarian

(gf) – gluten free

(gf\*) – gluten free modifiable