

Thursday 31st December New Year's Eve **Family Celebrations**

On Arrival

Welcome Chilled Glass of Prosecco

Starter

Scotch Broth (v) Barley, Lentils & Thyme

Main Courses

Roast Breast of Chicken

Wild Mushroom & Truffle Farci, Herb Mash, Roasted Root Vegetables & a Red Wine Sauce

Pumpkin Ravioli (v)

Roasted Squash Purée, Parmesan, Pea Shoots, Roasted Root Vegetables & a Truffle & Sage Emulsion

Dessert

Deconstructed Cranachan Mess (v)

Toasted Oats & Homemade Shortbread

For The Children

Starters

Tomato Soup (ve)

Fantail of Honeydew Melon (ve)

Fruit Coulis

A Glass of Orange or Apple Juice (ve)

Main Courses

Breast of Chicken

Herb Mash, Roasted Root Vegetables & Pan Gravy

Sausage & Mash

Mash, Roasted Root Vegetables & Pan Gravy

Cheese & Tomato Pasta (v)

Garlic Bread

Desserts

A Selection of Local Dairy Ice Creams

Chocolate Fudge Cake

New Year

Chilled Glass of Prosecco to Toast in The New Year

Adults & Children 14+ 3 Courses £67.50pp

Children 9-13 3 Courses £25.00pp

Children 3-8 3 Courses £15.00pp

Children Under 3 £Free

Please Note: Our kitchens are not a nut free environment. If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items m subject to seasons and an alternative may be offered. (v) Denotes suitable for Vegetarians. (gf) Denotes Gluten Free. (ve) Denotes suitable for Vegans. Prices include V.A.T. at the prevailing rates.





