

Sunday 31st December
New Years Eve Menu

To Start

Traditional Cock-a-Leekie Soup with Pearl Barley

Hot Creamed Smoked Finnan Haddock & Cheddar Herb Pancake

Haggis, Neeps & Tatties Served with Whisky Cream

Warm Goats Cheese Salad with Baby Beetroot, Segmented Oranges, Rough
Basil Pesto and Aged Balsamic Dressing

To Follow

Roast Ribeye of Beef with Herby and Beef Dripping Roast Potatoes, Yorkshire
Pudding, Stilton & Port Sauce

Boneless Partridge Breast Wrapped in Pancetta with Boston Sausage Stuffing,
Braised Red Cabbage with Apples, Dauphinois Potatoes and Pan Juices

Pub Baked Venison and Red Wine Pie, Stockpot Gravy

Fillets of Lemon Sole with Salmon & Langoustine Mousse, Wilted Greens, New
Potatoes, Lemon and Dill Butter Sauce

Wild Mushroom Risotto with Truffle Oil and Parmesan Crisp

Pudding & Cheese

‘Atholl Brose’ Whipped Cream with Heather Honey, Malt Whisky & Toasted
Oats, Shortbread Biscuit

Crushed Raspberry Eaton Mess

Double Chocolate Brownie with Banoffee Ice Cream

Plate of Farmhouse Cheeses with Grapes & Biscuits

3 courses 39.95 2 courses £34.50

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