



Hogmanay Dinner and Dance 2024

Canapés and Cocktail on arrival

STARTERS

Smoked Ham Hock Terrine

Spiced Chutney, Toasted Brioche

Goats Cheese Mousse

Beetroot, Hazelnuts, Oranges, Micro Herbs

MAIN COURSES

Beef "2 Ways"

Seared Fillet, Glazed Rib, Creamed Mash, Roasted Carrot, Kale, Beef Jus

Roasted Butternut, Pepper & Cheddar Pastry

Buttered Greens, Roasted Carrot, Purée, Herb Sauce

DESSERTS

Dark Chocolate Delice

Chocolate Crumb, Ice Cream, Salted Caramel, Tuille Biscuit

£99pp

7:15 sit down to dinner

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU