

# NEW YEARS EVE MENU

THREE COURSES £39.95

## KING PRAWN & AVOCADO COCKTAIL

SERVED WITH BUTTERED BROWN BREAD

## SWEET POTATO, PARMESAN & CHILLI SOUP

SERVED WITH BREAD & BUTTER

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## CHICKEN & BLACKPUDDING TOWER

PAN FRIED CHICKEN STUFFED WITH BLACK PUDDING AND COATED IN A GLENMORANGIE AND MUSHROOM CREAM SAUCE

## ABERDEEN ANGUS BEEF WELLINGTON

TOPPED WITH A CHESTNUT, MUSHROOM & ONION DUXELLE  
SERVED WITH A STILTON SAUCE.

## VEGETARIAN TEMPURA VEGETABLES "V"

CRISPY FRIED IN A TEMPURA BATTER AND SERVED WITH RICE  
AND A CREAMY COCONUT CURRY SAUCE.

## SALMON EN CROUTE

LOCH DUART SALMON ON A BED OF SPINACH AND MUSHROOM  
& BAKED IN A PUFF PASTRY CASE, SERVED WITH A WATERCRESS SAUCE.

**ALL SERVED WITH A CHOICE OF FRIES OR NEW BOILED POTATOES  
AND SEASONAL VEGETABLES**

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FRUITS OF THE FORREST BAKED CHEESECAKE & CREAM

CHOCOLATE BROWNIES WITH GINGERBREAD ICE CREAM