

NYE SPECIALS

SAMPLE MENU



STARTERS

SHRIMP & LOBSTER COCKTAIL

Iceberg lettuce, dill emulsion, heritage tomatoes, brown butter croutons, bloody mary marie rose, roe, chives (*gf**)

PAD THAI SPRING ROLL

King prawns, Thai green sauce, sesame, chilli oil, coriander (*v**)

MAINS

CHICKEN BALMORAL

Chicken filled with haggis wrapped in parma ham, potato pave, sundried tomato romesco sauce, shallots, tenderstem broccoli, wild garlic emulsion, crispy kale (*gf*)

FILLET STEAK ROSSINI

Potato fondant, buttered croute, foie royale, cavalo Nero, truffle & wild mushroom sauce (*gf**)

PAN FRIED FILLET OF TURBOT

Scallop mousse, shellfish & champagne sauce, parissienne potatoes, pea & leek friccasce (*gf*)

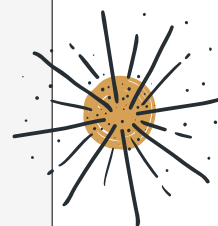
DESSERTS

RUDDINGS SHERRY TRIFLE

Raspberry jelly, crème patisserie, chantilly cream, raspberries

CHOCOLATE CREMEAUX

Aerated white chocolate, honeycomb, honey tuille, dark chocolate ganache (*gf**)



*This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.*

gf = gluten free, gf = gluten free option available, v* = vegetarian option available*