



hogmanay dinner 2012

3 courses £38

including glass of prosecco or kirin bottled beer

starters

spicy butternut pate, caramelised figs, salad & oatcakes (v)

tiger prawn cocktail topped with a langoustine

chicken liver pate with melba toast and quince & onion chutney

main course

fillet steak, portobello mushroom, dauphinoise potatoes & basil butter

pan seared halibut, salsa verde mash, hollandaise & chorizo oil

mixed beetroot curry, wild mushroom rice & homemade peshwari naan (v)

dessert

warm chocolate orange brownie

whisky cranachan

hogmanay dinner available from 7pm - booking is essential

(a discretionary 10% service charge will be added to tables of 6 or more)