



# hogmanay dinner 2011

**2 courses £25 / 3 courses £30**

**including glass of prosecco or kirin bottled beer**

**to start**

duck liver pâté with beetroot & orange salad, fruit chutney & crostinis

smoked salmon, poppy seed crème fraîche & oatcakes

feta, spinach & roast garlic stuffed mushrooms with watercress salad (v)

**the main event**

8oz fillet steak with red wine jus, buttered potatoes & roast vine tomatoes (£4 supplement)

roast fillet of john dory with crushed potatoes, sun blush tomatoes & a lemon & caper dressing

pan fried gnocchi with 3 cheese sauce, roast vine tomatoes & toasted chilli cashews (v)

**sweet ending**

champion carrot cake served with cream or ice cream

upside down dark chocolate cheesecake with cranberry compote & orange biscuit

selection of cheeses, cranberry chutney & oatcakes

hogmanay dinner available from 7pm - booking is essential

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