

# New Year Menu

## On Arrival

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Champagne Reception with a Selection of Canapé

## To Begin

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Cream of Watercress Soup with Parmesan Beignets

## Starters

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Smoked Duck Breast Salad with a hoi sin dressing

Pan Seared Orkney Scallops on a Bed of Pea Minted Purée

Honey Roasted Ham Hock Terrine with a Lightly Spiced Piccalilli

Warm Camembert Salad with a Beetroot Salsa

## Mains

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Pan Roasted Filet of Scottish Beef Served with a Red Wine Jus

Supreme of Corn Fed Chicken in a Cream of Chanterelle Sauce

Halibut with a Shrimp and Caper sauce

## Desserts

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Sticky Toffee Pudding with a Toffee Sauce

Caramel Lemon Tart with Clotted Cream

Chocolate Brownie with a Chocolate sauce

## Cheese Board

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A Selection of Fine cheeses

## To Finish

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Freshly Brewed Coffee, or Tea with a liquor and a selection of Chocolate Fondants

£45 per person