



### Hogmanay 2017

Glass of Prosecco, canapes at 7pm, dinner served at 7.30pm.

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Cappuccino Roasted Butternut Squash, Chilli & Coconut Cappuccino

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Pan Fried Wood Pigeon, wild mushroom, pancetta & pearl barley risotto  
Stilton Bon Bon, apple walnut crumble, celery leaves & horseradish  
Tasting Plate of Melon, pink grapefruit sorbet, caramelised orange reduction

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Fillet of Beef, dauphinoise potato, heritage carrots, toasted pine nuts &  
spinach & wild mushroom

Medallion of Pesto Crusted Salmon, smoked oysters, tomato salsa &  
tarragon hollandaise

Broccoli, Vintage Cheddar & Quinoa Pie, lemon & coriander houmous, creamed leeks

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Chocolate & Quince Tart, honey comb ice cream, macaroon & Frangelico anglaise  
Gingerbread Cake, blackberry parfait, stem ginger caramel, roasted figs  
& gingerbread ice cream

Local Scottish Blue, Smoked Brie, Vintage Cheddar & Border Reekie,  
miller's toast & fig chutney

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Coffee & Chocolates

£55 per person

£20 per person deposit required.

After a gourmet dinner, you will be entertained by Chloe Lemon, finishing at 11.45pm to have the opportunity to welcome the bells, and watch the fireworks in the town square. Late bar until 1am.

Please advise of any special dietary requirements or allergies