



HOGMANAY 2024



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East Neuk Pan Seared Scallops with Black Pudding & Orange Reduction

**Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze,
Wholemeal Crusty Bloomer (v)(GFA)**

Chicken Liver Pâté, Red Onion Chutney and Garlic Bread (GFA)

**Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet
and Fruit Coulis (v)(GF)**

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Cullen Skink ~ Smoked Haddock and Potato Chowder served with Wholemeal Bread (GFA)

Goats Cheese, Beetroot and Apple Salad with Basil Pesto (v)(GF)

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish



**Hunters Chicken ~ Breast of Chicken wrapped in Bacon with a Smokey BBQ Sauce,
Dauphinoise Potato & Seasonal Vegetables(GFA)**

**8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom, Battered
Onion Ring, Fries and Peppercorn Sauce (GFA)
(£7.00 Supplement)**

**Pork Steaks with a Calvados Cream Sauce, Dauphinoise Potato
& Seasonal Vegetables**

**Roast Gigot of Lamb served on Creamy Mash, Seasonal Vegetables & Yorkshire Pudding
finished with Red Wine Jus**

**Pan Seared Duck Breast (served pink) with Dauphinoise Potato, Seasonal Vegetables
and a Redcurrant Jus (GF)**

**Mushroom Stroganoff with Onions, French Mustard, Paprika and Brandy, finished with
Double Cream served with Basmati Rice (v)**

**Sea Bass Fillets served with Dauphinoise Potato & Seasonal Vegetables
Napoli Sauce and Basil Pesto**

**Seafood Trio ~ Grilled Fillet of Salmon, Sea Bass and King Prawns with a
Garlic & Chive Butter, Dauphinoise Potato and Seasonal Vegetables(GF)**

**Prawn Marie Rose & Apple Salad served with dressed Leaves, Peppers, Tomato, Cucumber,
Coleslaw, Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)**

**Goats Cheese Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw,
Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)(v)**

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER

**(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS HOWEVER ALTHOUGH WE
TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS CONTAMINATION**

Trio of Puddings ~ Salted Caramel Profiteroles, Mini Cheesecake & Toffee & Banana Meringue Crush

Salted Caramel Profiteroles served with Vanilla Ice Cream

Lemon and Gingernut Cheesecake served with Vanilla Ice Cream

Toffee Banana and Meringue Mess with Vanilla Ice Cream (GF)

Rhubarb and Berry Crumble with Homemade Custard (GF)

Snowball Coupe ~ Vanilla Ice Cream and Fresh Cream topped with a Snowball and drizzled with Chocolate Sauce

Cheese Platter ~ Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery (GFA)



£39.95

Served from 4.30pm – 8.30 pm Last Orders

3 Course Set Menu including Tea/Coffee & Shortbread

