



Early New Year's Eve Celebration Menu



(Festive menu also available until 5.30pm - last food orders)

Starters

A bowl of Pea, Asparagus 'n' Leek Soup (GF)(V)

with crunchy chestnut and seed crumble

Chef's Homemade Chicken Liver, Cointreau & Tarragon Paté (GF)

topped with truffle butter with melba toast and home grown green tomato chutney

Asian Style Duck Spring Roll

with a small noodle salad and a duo of sauces ...hoi sin & plum

Baby Back Pork Ribs (GF)

in our secret coca cola sauce with fried pickle and a dollop of potato salad

Cured Salmon & Ceviche Prawn Cocktail (GF)

citrus marinated prawns & salmon, cocktail style with a bloody mary dressing & brown bread 'n' butter

Mains

Fillet Steak au Poivre (GF)

prime Scottish fillet with pepper sauce, skin on fries and an 'ickle salad

Mozzarella Stuffed Chicken Supreme (GF)

wrapped in Parma ham with a honey 'n' mustard sauce & parmentier potatoes

Mushroom, Fennel & Asparagus Wellington (V)

a filo pastry parcel with roast potatoes and port jus

Pan-fried Sea Bass Fillets (GF)

on a corn and crab cake with spicy creole chowder

Happy New Year Burger

2 X 100% beef patties topped with haggis & mature Scottish cheddar served with neeps 'n' tatties

Pot Roast Shoulder of Lamb (GF)

with redcurrant 'n' cranberry jus, parmentier potatoes and all the bits 'n' bobs

Classic Mixed Grill (GF)

rump steak, lamb chop, pork sausage & kidney with mushrooms, tomato, sautéed potatoes & homemade brown sauce

Desserts

Tarte au Citron (V)

lemon tart with lemon sorbet, raspberry coulis and sherbert dust

Fresh Strawberry & Toblerone Pavlova (GF)(V)

with toberlone sauce, home grown mint sprigs & popping candy

Vegan Black Forest "Boom Boom" Brownie (GF)(Vgn)

with cherry brandy flavoured whipped cream (plant based)

Chef's Blackcurrant Crème de Cassis Crème Brûlée (GF)(V)

Nicholl's Parkgate Ice Cream (GF)

3 scoops with a chocolate cigar and wafer

vanilla, chocolate, strawberry, cinder toffee, raspberry ripple or vegan sorbet

Cheese 'n' Bickies (GF)(V)

a trio of cheeses with grapes, green tomato chutney and a selection of crackers
feel free to add a glass of port (ask staff for details)

Please ask a member of staff for liqueur/coffee menu

Sides

Chunky Chips (Vgn) £4 **Skin on Fries** (Vgn)(GF) £3.50 **Tear 'n' Share Garlic Flatbread** (V) £4

New Year's Celebration food orders 7 - 8.30pm 3 Courses £39.00
Bar Closes 10pm - Clear by 11pm - everyone (inc. staff) Home for Midnight

(GF) = can be gluten free (Vgn) = can be vegan but please make your server aware as some elements may need omitting or replacing (V) = vegetarian