

New Years Menu



2 COURSES £25.95

3 COURSES £29.95

Starters

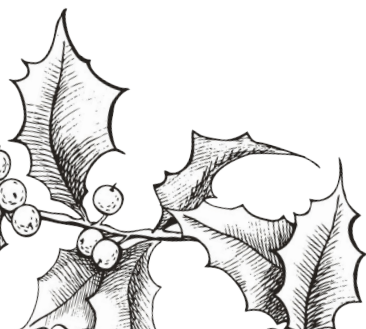
Soup of the day, House Bread
Atlantic Prawn & Apple Cocktail
Tower of Haggis, Neeps & Tatties
Goats Cheese Tartlet, Red Onion, Balsamic Reduction
Honey Due of Melon, Berry Compote, Raspberry Sorbet
Chicken Liver Pate, Red Onion Chutney, Crostini
Pan Fried Scallops, Apple Puree, Black pudding

Mains

Roast Turkey, Pigs in Blankets, All the trimmings
Traditional Steak Pie, Mushy Peas
Fillet of Salmon, Creamy White Wine Sauce, Seasonal Veg
Pan fried Duck Breast, Port Jus, Braised Red Cabbage
Mushroom, Brie & Cranberry Wellington
Smoked Scottish Haddock, Pea & Bacon Risotto, Rocket & Parmesan
Corn Fed Chicken, Haggis Bon Bon, Peppercorn Sauce, Dauphinoise Potatoes
Medallions of Ayrshire Pork, Apple & Cider Sauce, Roast Potatoes
8oz Sirloin Steak, Peppercorn Sauce, Onion Rings, Mash Potatoes

Desserts

Traditional Christmas Pudding
Warm Sticky Toffee Pudding, Vanilla Ice-Cream
Winter Berry Pavlova
Fudge Cake, Vanilla Ice-Cream
Apple Crumble, Cinnamon Ice-Cream
Orange & Cranberry Cheesecake
Ayrshire Cheese Board, Chutneys, Crostini



ALLERGIES

Before ordering, please speak to our staff about any allergies or intolerances you may have to: Celery | Gluten | Eggs | Crustaceans | Fish | Molluscs | Mustard Nuts | Sulphur Dioxide | Lactose | Sesame Seeds | Soya

ASK OUR STAFF ALLERGIES & GLUTEN FREE OPTIONS