



31st December 2011

7.30 for 8pm

**Five Course Dinner
and Disco**

£35.95

**Or stay the night - £66.95pp DBB
based on two sharing**

Amuse Bouche

Haggis, Neeps and Tatties with a Lamb and Whisky Jus
Traditional King Prawn Cocktail served with Granary Bread
Mushroom and Blue Cheese Risotto with Rocket Leaves
Melon Balls with a Pomegranate and Ginger Sorbet
Duck Liver and Mulled Wine Pate with Homemade Chutney
Thai Pumpkin Soup

Trio of Game Bird Breasts

on a Fondant Potato with creamed Brussels Sprouts, Chestnuts and Smoked Bacon

Mediterranean Vegetable Tart

topped with melted Cheddar and served with a Tomato and Basil Concasse

Fillet Steak with Caramelised Baby Onions,

Sautéed Wild Mushrooms served with a Red Wine Reduction and Hand Cut Chips

A Brace of Bass Fillets

with a Lime, Lemongrass, Coriander and Ginger Butter,
on a bed of Sautéed Pak Choi, with New Potatoes

Pork Tenderloin, with an Apricot and Sage Stuffing

wrapped in Prosciutto and served with a Cider Gravy and Duchess Potato

Oven Baked Chicken Supreme

with Creamy Tarragon Sauce and New Potatoes

(Fresh Vegetables served as an accompaniment to Main Course)

Champagne Jelly with fresh Strawberries and Raspberry Coulis

Knickerbocker Glory

Bramley Apple Pie with Custard

Vanilla Panacotta with Winter Berries and Lemon Tea Biscuits

Chocolate Fondant with Raspberry Sorbet and Clotted Cream

Sticky Toffee Pudding with Butterscotch Sauce and Clotted Cream

Cheese & Biscuits