

New Year's Eve 2016

Starters

Foire gras parfait, fennel biscotti and apple chutney
Baked tomato, feta and spinach filo parcels, olive salad
Poached salmon, with prawns bound in a dill sauce and layered
with smoked salmon
Fanned melon, strawberry jelly, champagne sorbet
Parsnip and apple soup drizzled with basil oil

XXX

Haggis, Neeps and Tatties

XXX

Main Courses

Fish

Pan fried halibut, spinach ravioli, tempura king prawns,
bisque style sauce (subject to availability)

Steak

Grilled "Highland" beef fillet steak, spinach gratin potato,
baked tomato stuffed with Cumbrian brie,
saute shallots and merlot reduction

Duck

Roast duck breast and confit leg, sweet potato fondant, shallots,
spiced red cabbage and orange glaze

Lamb

Roast "Kentmere valley" racks of lamb in a mint crust,
parsnip and rosemary jus

Vegetarian

Grilled aubergine, sun blushed mediterranean vegetables bound in
a tomato sauce

Desserts

Duo of chocolate terrine, raspberry sorbet
Sticky toffee meringue pudding, clotted cream ice-cream
Glazed lemon tart, lemon water ice, coconut tuille

XXX

Chef's cheese board to share (for 2 people)

XXX

Coffee and petit fours

XXX

**All main course dishes on this menu are served with a side dish of fresh
market vegetables**

**Some dishes may contain nuts, anyone with allergens please speak to a
member of staff, We will do our utmost to help with any special dietary
requirements**