

New Year 2020

Seared king scallops, glazed cauliflower with a caviar micro cress and fruity dressing

Foie gras and duck parfait, cranberry compote and sour dough biscotti

Red onion and goats cheese tart, slow roasted cherry tomatoes, pesto,
and roasted pine nuts

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Parsnip and apple soup

Haggis, neeps and taties

Blood orange sorbet

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Grilled fillet of beef, leek gratin, honey roasted carrots, spinach and a merlot jus

Pan fried turbot, saffron new potatoes, fennel brunoise,
baby vegetables and lobster bisque

Wild mushroom and spinach wellington,
roasted Mediterranean vegetables in a rich tomato and garlic sauce with Parmesan

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Grand marnier bruleé with home-made shortbread

Rich dark chocolate and raspberry marquise, honeycomb crumb,
and pistachio ice-cream

Chef's Cheese board (bishops stilton, Yorkshire Wensleydale with apricots,
Cumbrian organic brie), served with specialty "Fudges" cheese crackers, grapes,
and celery

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Coffee and petit fours