



NEW YEAR'S DAY BRUNCH MENU

SOUP

Leek and Potato
Lentil soup
(Bread and Roll Selection)

FISH

Cured, Marinated and Hot Smoked Salmon, Capers, Lemons, Shallots, Avruga Caviar,
Atlantic Prawn Cocktail

TERRINES

Ham Hough, Parsley, Chicken Liver, Brioche Oatcakes, Chutney and Piccalilli

WARM TARTS

Sun Blushed Tomato and Mature Cheddar Cheese
Smoked Bacon and Woodland Mushroom
Brie and Cranberry

ANTIPASTI

Olives, Breadsticks, Balsamic Onions

CARVERY

Chicken and Haggis Roulade, Peppercorn Sauce
Honey Glazed Loin of Bacon, Apple Sauce
Traditional Steak Pie
Baked Cod Fillet Roasted Vegetables, Tomato Sauce
Spinach and Ricotta Tortellini, Sage and Onion Cream
Seasonal Winter Vegetables

POTATOES

Roast Potatoes / Mashed Potatoes





DESSERTS

Sticky Toffee Pudding
Caramel Sauce - Honeycomb - Vanilla Ice Cream

Chocolate Orange Verrine

Croquembouche

Scottish Trifle

Selection of Macarons and Tablet

Selection of Cheese

Grapes, Chutney, Honey, Crackers

Chocolate and Coffee Cake

Lemon Posset with Forrest Berries

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.

