

New Year's Eve Specials Menu

Our Executive Chef David has been working with our team of Head Chefs to prepare something a little bit special for this New Year's Eve, after all you deserve it.

These carefully selected and celebratory dishes are tailored with your enjoyment and merriment of the season in mind. We wish you and your families all the very best for 2021.

Enjoy



Mains

Duo of Venison £27.95

*Highland venison steak and a venison, red wine & root vegetable pie.
Crushed potatoes, blackberry & Merlot jus, served with glazed Chantenay carrots*

Fillet of Beef Medallions £29.95

*Spinach purée, sautéed wild mushrooms, truffle mash and bordelaise sauce,
served with glazed Chantenay carrots*

Herb Crusted Rack of Lamb £25.95

Garlic fondant potatoes, hot pot vegetables, red wine & rosemary jus

Pan Fried Stone Bass £27.95

Crushed potatoes, ratatouille roll, confit cherry tomatoes and slow braised tomato sauce

Assiette of Fish £24.95

*Pan fried salmon, hake and sea bass, fondant potato, samphire,
asparagus and Caviar Beurre Blanc*

Full allergen information is available on request. Please ask our team for details when ordering both food and drink.

All weights noted are approximate and prior to cooking. (v) vegetarian (vv) vegan / Gluten Free options are available on request