

## New Year's Eve Gala Dinner Menu 2023

### Starters

Soy & Beetroot Marinated Salmon

Fennel pollen cream, pickled beets and beetroot gel, charred cucumber, poppy seed cracker  
or

Roasted Baby Carrots, whipped ricotta, spinach and soft herb pesto, baby leaf, tarragon  
powder (VG, V, GF)

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### Hogmanay Haggis

Haggis Bon Bon (ask for V, GF)

Spring onion oil, neep purée, whisky cream

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### Main

Roasted Beef Fillet (GF)

Braised ox cheek, creamed horseradish mashed potato, roasted heritage carrots and broccoli,  
veal jus

Or

Roasted Fillet of North Sea Cod (GF)

Cauliflower and goats cheese bonbon, purée of cauliflower, shellfish fondue, broccoli, sauté  
potatoes

Or

Carrot and Parsley Risotto (V)

Finished with sherry vinegar, roasted heritage carrots, cheddar cheese, pea shoots and parsley  
oil

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### Dessert

Trio of Chocolate (V, GF)

Chocolate terrine, soil and mousse, sweet cranberry jam, whipped ricotta, crystalised  
hazelnuts, micro herb

Or

White Chocolate Panna Cotta

Brown butter crumble, pear and raspberry compote, raspberry sorbet, coconut sable.

Or

A Trio of Cheese (ask for GF, V)

Quince jelly, butter, savoury crackers and celery

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Tea, Coffee & Fudge

£100.00 per person