

# *New Year's Eve Gala Menu*

£120 PER PERSON

## STARTER

ROASTED TOMATO & RED PEPPER SOUP *with basil oil and cheese straws*  
SEARED SCALLOPS *with cauliflower silk, crispy capers, pancetta crumb and caviar*

LOBSTER RAVIOLI *with saffron cream, fennel crisp and herb oil*  
BURRATA & HERITAGE TOMATO *with basil emulsion, pine nuts and aged balsamic*

## AMUSE BOUCHE

CHAMPAGNE & RASPBERRY SORBET - *a sparkling celebration of champagne with vibrant raspberry freshness*

## MAINS

BEEF WELLINGTON *with Madeira jus, truffle mash, glazed heritage carrots and crispy kale*

ROAST CHICKEN SUPREME *with bread sauce, fondant potato, seasonal vegetables and thyme jus*

BAKED SALMON FILLET *with herb crust, crushed new potatoes and buttered greens*

WILD MUSHROOM & BLACK TRUFFLE RISOTTO *with aged Parmesan crisp and micro herbs*

## DESSERT

CHOCOLATE SPHERE *with hot caramel sauce, vanilla bean ice cream and gold leaf*

CRANACHAN, *velvety whisky-infused cream folded with honey, toasted oats and summer raspberries - Scotland's elegant indulgence.*

★ EXOTIC FRUIT PAVLOVA *with passion fruit curd and prosecco jelly*  
BAILEYS CRÈME BRULÉ *silky Irish cream custard beneath a crackling caramelised sugar crust*

FESTIVE CHEESE SELECTION *with artisan crackers, grapes, celery and homemade chutney (+£4pp Supplement)*

**Finish off the meal with our premium coffee and tea selection**