

New Year's Eve Gala Dinner

The Duel in the Sun

SAMPLE MENU

STARTER

Duck liver parfait, whisky cured salmon, celeriac remoulade, quail egg and sour dough wafer.

MAIN

Camomile tea smoked Angus scotch beef, wilted spinach, creamed parsnip, roast carrots and leeks, red wine shallots, creamed morel sauce.

DESSERT

Milk chocolate and ginger marquise, Dulce de leche ice cream, honey comb, pain de piece.

~

All Scottish cheese platters, chutney, oat cakes, celery, grapes.

~

Filter coffee and liquor chocolates

