



2011

## HOGMANY MENU

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### Vegetable Broth (V)

With a crusty roll

### Warm Goats Cheese Tart (V)

On wilted spinach & topped with cherry tomatoes

### Smokie Ramekin

Delicious Arbroath Smokies flaked into a cheese and leek sauce and served piping hot with oatcakes

### Chicken Liver Pate

With salad, oatcakes & onion relish

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### Haggis, Neeps & Tatties in a Whisky sauce

Vegetarian option available (V)

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### Oven-baked Fillet of Halibut

with oyster mushrooms and a lemon and coriander sauce

### Roasted Sirloin of Angus Beef

with roasted shallots & wild mushrooms in a rich red wine jus

### Wild Mushroom Risotto (V)

delicious creamy risotto served with garlic bread and crisp salad\*

### Chicken Itallienne

tender chicken breast with prosciutto and pesto

### Seared Fillet of Pork

With black pudding and a lemon, thyme and port sauce

*All main courses served with roast and boiled potatoes & seasonal vegetables \**

### Clootie Dumpling

### Trio of Ice Cream

### Cherries Jubilee

Hot cherries in mulled wine over vanilla ice cream

### Cheese & Oatcakes

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### Tea or Coffee & Tablet

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ADULTS - £28.00 CHILDREN(10-15 years) - £18.00 BOOKING IS ESSENTIAL