**New Year’s Menu 2020**

@ £80.00 per person

Includes three courses, coffee & glass of Champagne

***SCOTTISH PAN FRIED KING SCALLOPS***

Served with pee purée, baby rainbow carrots, topped with salmon caviar and chorizo oil dressing

***KING PRAWNS WRAPPED WITH PARMA HAM***

Fried with butter, garlic, fresh chilli, garnished with coriander shoots

**GAME TERRINE**

Served with Baby Leaves Salad and Branston Pickle

**FRESH ASPARAGUS**

Wrapped in smoked pancetta, butter and garlic sauce topped with fresh parmesan shaves

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***SCOTTISH FILLET STEAK***

With peppercorn sauce topped with wild sauté mushrooms

***TRADITIONAL ENGLISH RACK OF LAMB***

With shallot onions, wholegrain mustard and Madeira wine sauce

***FILLET OF DOVER SOLE***

Served with butter and lime sauce, garnished with coriander shouts

***FILLET OF RED DEER***

With white and brown beech mushrooms and Marsala sauce

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***CHEESECAKE MONTEROSA***

Mascarpone & sweet ricotta with layers of delicate sponge & topped with wild strawberries set in a strawberry coulis

***PANNA COTTA***

Traditional Italian dessert made with fresh cream and vanilla

**TIRAMISU**

Coffee and amaretto soaked finger biscuit with a layer of mascarpone cream, dusted with cocoa powder.

***FRESH FRUIT PLATTER***

Selection of fresh fruits

All main courses are served with selection of vegetables & potatoes, alternatively mixed salad.

For parties of six persons or more service charge of 10% will be added to your overall bill.

**A deposit of £20 per person is required to secure your booking.**

**(please note; deposits are non-refundable if cancelling less than 72 hours before the booking).**

**Pre-order no later than one week prior to your party is necessary.**