

# NEW YEARS EVE 2017

£110.00 - Gala Dinner and Dance

CHAMPAGNE COCKTAIL  
ON ARRIVAL FROM 7PM

## Starters

### KING SCALLOPS

*With butternut purée, crispy black pudding  
and topped with smoked crispy pancetta*

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### ITALIAN MEAT PLATTER

*Served with houmous, tzatziki, rocket  
and homemade focaccia bread*

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### WILD BOAR PÂTÉ EN CROÛTE

*Served with homemade red onion chutney  
and Melba toast*

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### BRICKWALL PRAWN AND CRAYFISH COCKTAIL

*Crayfish and Royal Greenland prawns infused with lime and  
chilli, served with crisp lettuce and Marie Rose sauce*

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### SCOTTISH SMOKED SALMON

*Served with tiger prawns, a dill and black pepper  
cream cheese and homemade flat bread*

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*Followed By*

**CHAMPAGNE SORBET**



## Main Courses

*OVEN BAKED SCOTTISH BEEF WELLINGTON*  
*Wrapped in pâté, mushrooms and French pastry,*  
*served with creamed horseradish and red wine jus*

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*GRILLED SALMON*  
*Served on a bed of rocket salad with a king prawn,*  
*tomato and white wine sauce*

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*PAN FRIED CORNFED CHICKEN SUPREME*  
*Served with spätzle, crispy bacon and*  
*artichoke sauce topped with parmesan*

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*SLOW ROASTED AYLESBURY DUCKLING*  
*With a chunky plum sauce*

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*CHARGILLED RIB EYE STEAK*  
*With flat mushroom, cherry tomato on the vine*  
*and blue cheese sauce*

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*ROASTED FILLETS OF SEA BREAM*  
*Accompanied by samphire and salsa verde*

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*All served with fresh seasonal vegetables*

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*A SELECTION OF SWEETS FROM THE MENU*

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*FOLLOWED BY A CHOICE OF COFFEE*

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*Head Chef - Andy Fraser*

*HAPPY NEW YEAR 2018!*