

NEW YEAR'S EVE CELEBRATIONS 2011
7.00PM DINNER

COCKTAIL ROB ROY

Cocktail of Atlantic Prawns and Cray Fish Tails set on Crispy Salad Leaves coated in a Marie Rose Sauce, served with Brown Bread and Butter

TILlicouTRY TASTIES

Fresh Poached Asparagus topped with Melted Butter and Parmesan Shavings

MELON WHISKY MAC

Fan of Juicy Melon topped with Slices of Stem Ginger and coated with a Whisky and Stones Green Ginger Wine Sauce

CHEF'S HOMEMADE SCOTCH BROTH

Prepared from a Traditional Lowland Recipe

*

HAGGIS, NEEPS AND CHAPPIT TATTIES

A Traditional Highland Dish served with Mashed Swede & Creamed Potatoes

*

BEEF BLAIRGOWRIE

Prime Scottish Beef, roasted and served with a Field Mushroom Sauce enhanced with a Wee Dram of Lagavulin

FEATHER FOWLIE

Sautéed Breast of Chicken brushed with Highland Honey, filled with a Savoury Stuffing and drizzled with an Orange and Whisky Sauce

TWEED KETTLE

Poached Supreme of Fresh Scottish Salmon finished in a White Wine and Cream Sauce

DUMFRIES TART

Roasted Vegetables and Crème Fraiche Tart accompanied with a Green Pesto Sauce

Fresh Market Vegetables and Potatoes

*

A SELECTION OF SWEETS & DESSERTS

Chocolate and Caramel Box with Hazelnut Cream

Strawberry Eton Mess

Fresh Fruit Salad

Selection of Ice Creams

or

CHEESE PLATTER

Selection of Cheddar, Brie and Stilton

*

Coffee or Tea and Mints