

HAPPY New Year

Canapés



Jerusalem Artichoke Velouté with Bacon & Hazelnuts Crumbs

Game Terrine with Fruit Chutney & Oatcakes

Pan-Fried Hare Loin with Barley Risotto & Smoked Beetroot

Scallops Baked in Shell White Wine, Mushrooms & Potato Purée

(v) **Twice Baked Cheese Soufflé** & Leek Fondue



Haggis, Neeps & Tatties Stack

(Vegetarian Haggis available)



Venison Steak with Venison Sausage Roll & Cassis Jus

Duck Breast with Pulled Confit Duck Leg, Orange Anise Glaze

Fillet Steak with Beef Bourignon

Baked Cod with Shellfish Veloute

Vegetable & Lentil Wellington

All Served with Potatoes & Vegetables



Mulled Wine Poached Pear

Assiette of 'Boozy' Desserts

Chocolate Fondant

Meikleour Cheese Board