

New Years Eve 2009

Restaurant Menu

A gourmet dinner for the connoisseur
with a Scottish piper to welcome in the New Year.

A little cup of hot tomato soup, parsnip crisps.

Fruit salpicon, Chartreuse sabayon.

Haggis, neeps and tatties.

Hot smoked salmon, spaghetti vegetables, lemon grass.

Champagne sorbet

Roast loin of lamb, rosemary and redcurrants

Chocolate fireworks

Bluestones, Wensleydale and Fine Fettle cheeses,
oatcakes and grapes.

Colombian coffee and fresh cream Tickton Truffles.

Price £70 per person

A £25 per person deposit confirms your booking.

Arrival time for guests is 7.15pm for dinner to be served at 8pm.

*Full payment, wine choices and any dietary requirements
by December 1st.*

We regret that deposits and final payments are non-refundable.