AV New Year's Eve menu

To Begin

Canapes – Smoked salmon Blini with Avruga caviar, chorizo, feta & olive, served with a glass of champagne.

Starters

Pan Seared Scallops. GF

Squash puree, lemon & caper butter

Lorne Scotch Egg

Spiced apple sauce, watercress

Vegetable & Bean Sprout Spring Rolls VEGAN, GF

Sweet chilli jam, rocket

To Follow

Raspberry & prosecco sorbet. GF

Main Course

8oz fillet steak. GF

Fondant potato, blue cheese cream

Roast Monk Fish Tail. GF

Thai green sauce, jasmine rice

Mediterranean Vegetable & Broad Bean Ragu. VEGAN, GF

Fondant potato

Desserts

Chocolate Roulade. GF

Blueberry Compote

Cranachan Parfait

Homemade meringue

Locally Sourced Cheese Selection

Eden Sunset, Smoked Chieftain, Nanny McBrie, local chutney & speciality biscuits*.

*Gluten free oat cakes available on request.

To Finish

Tea, coffee, or affogato with homemade petit fours

£115 per person