



# NEW YEAR'S DAY BRUNCH MENU

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## SOUPS

Tomato Basil and Roasted Pepper  
Lentil and Winter Vegetable  
Crusty Bread Rolls and Unsalted Butter

## FISH & SHELLFISH

Cured, Marinated and Hot Smoked Salmon, Capers, Lemons, Shallots,  
Avruga Caviar with Blinis, Atlantic Prawn Cocktail Marie Rose Sauce

## TERRINES & PÂTÉS

Ham Hough and Parsley, Chicken Liver Parfait,  
Brioche, Oatcakes, Chutneys and Piccalilli

## WARM TARTS



Vegetable and Mature Cheddar Cheese  
Smoked Bacon and Woodland Mushroom

## ANTIPASTI

Serrano Ham, Salamis, Chorizo Sausage, Mini Mozzarella Balls,  
Mixed Olives, Breadsticks, Balsamic Onions

## FROM THE HOT PLATE

Haggis Filled Chicken Breast, Brandy Peppercorn Sauce  
Honey Glazed Loin of Bacon, Apple Sauce  
Traditional Steak Pie  
Baked Cod Fillet, Young Spinach, White Wine Cream  
Rigatoni, Basil Pesto, Bell Peppers,  
Seasonal Winter Vegetables  
Roasted, New, and Creamed Potatoes





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## DESSERTS

### **Sticky Toffee Pudding**

Caramel Sauce, Honeycomb, Vanilla Ice Cream

Chocolate Orange Verrine

Croquembouche



Scottish Trifle

Chocolate and Coffee Cake

Lemon Posset with Forrest Berries

### **Selection of Fine Cheese**

Grapes, Chutney, Crackers and Oat Cakes



*If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.*