

New Years Eve

£85 per person

STARTERS

Parsnip Velouté

Puffed Barley, Chive

Beetroot Capaccio (vg)

Whipped Vegan Feta, Walnuts, Orange, Chicory, Balsamic

Prawn & Crab Cocktail

Cocktail Sauce, Gem Lettuce, Mango Salsa

Ham Hock Terrine

Pickled Apple, Pork Crackling, Toast

MAINS

Porcini Crumbed Loin Of Pork

*Celeriac & Apple, Smoked Potato Purée,
Rainbow Chard, King Oyster Mushroom*

Shetland Salmon

Pink grapefruit & Fennel Salad, Beurre Noisette, Seaweed Potatoes

Roast Celeriac

Maple Roasted Fennel, Pumpkin puree, tenderstem

Roast Angus Beef Sirloin (v)

*Baby Braised Turnip, Squash Puree, Herbed Bulgur,
Pine Nuts, Celeriac Jus*

Borders Braised Ox Cheek

Potato Purée, Pancetta, Pearl Onions, Crispy Shallots, Red Wine Jus

DESSERTS

Zesty Lemon Tart

Champagne Sorbet, Blueberry, Mint

Selection of I J Mellis Farmhouse Cheeses

Spiced Fruit Chutney & Oatcakes

Cranachan Cheesecake

Whisky Drizzle, Scottish Raspberries

Steamed Toffee Pudding

Butterscotch, Poached Pear, Forest Berries, Vanilla Ice Cream

ARTÀ