

HOGMANAY Dinner Dance

7 FOR 7.30PM UNTIL 1AM

CHEF'S OWN HEARTY LENTIL SOUP

with a crusty roll and butter

SMOKED SALMON & PRAWN CORNETS

with a dressed salad and brown bread

WILD MUSHROOM & ROCKET BRUSCHETTA

a selection of wild mushrooms and wilted rocket stuffed with garlic served on garlic bread with a balsamic reduction

HAGGIS & CLAPSHOT TOWER

with a whisky and thyme gravy



CHICKEN BALMORAL

supreme of chicken stuffed with haggis and laced with a peppercorn Drambuie sauce

THICK CUT SIRLOIN OF BEEF

a thick cut sirloin of beef, cooked medium - with a pancetta, mushroom and Madeira jus

AROMATIC DUCK BREAST

½ roast duck in aromatic spices served with a spiced plum and port jus

POACHED SALMON FILLET

with a lemon and tarragon sauce, potatoes and vegetables

SWEET POTATO AND CAULIFLOWER KORMA

tender chunks of sweet potato and cauliflower in a mild korma sauce with rice and naan bread



RASPBERRY AND DRAMBUIE CRANACHAN with shortcake

FESTIVE CHEESECAKE with fresh cream and berries

SELECTION OF CHEESE AND BISCUITS with chutney and sliced apple



TEA, COFFEE AND MINCE PIES

PRE ORDERS FOR CHAMPAGNE AT THE BELLS WELCOME

£57.95

features a glass of prosecco,
live band and table decorations

£28.95 children under 12

**WITH
LIVE BAND
THE DIRTY
MARTINIS**