



# NEW YEAR'S DAY LUNCH 2010

01.01.10  
12.30 - 3.30pm

FARMHOUSE STYLE LEEK & POTATO SOUP

BAKED FLAT CAP MUSHROOM  
with red onion and glazed with brie

SCOTTISH SMOKED SALMON & PRAWN MARIE ROSE SALAD

GATEAU OF HAGGIS 'NEEPS' & TATTIES  
with a whisky sauce

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BRAISED BORDER BEEF & MUSHROOM PIE  
with shortcrust pastry

ROAST GIGOT OF BORDERS LAMB  
with a mint infused jus

BAKED SALMON 'EN CROUTE'  
with an asparagus cream sauce

ASPARAGUS & RICOTTA RAVIOLI  
in a tomato and basil sauce

ALL SERVED WITH SEASONAL VEGETABLES & POTATOES

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WHITE CHOCOLATE & RASPBERRY CHEESECAKE

A VERY TRADITIONAL SCOTTISH TRIFLE

SELECTED SCOTTISH CHEESES & HIGHLAND OATCAKES

£17.50 per person

**RESERVATIONS ESSENTIAL**