



CALLANDER MEADOWS
RESTAURANT

HOGMANAY
DINNER MENU 2017
£55

“CAVA, OLOROSSO & PLUM COCKTAIL
WITH CANAPÉS ON ARRIVAL

GOATS CHEESE BRÛLÉE WITH PARMESAN WAFER PICKLED BEETROOT PUREE, WALNUTS
AND ROCKET LEAVES

DUCK PATE EN CROÛTE WITH APPLE & WHISKY CHUTNEY
SMOKED SALMON & CRAB PARCEL WITH ASPARAGUS, SHAVED FENNEL &
LEMON DRESSING

VENISON CONSOMMÉ WITH CONFETTI VEGETABLES & OATCAKES

INDIVIDUAL BEEF WELLINGTON WITH FONDANT POTATO, GREEN BEANS & MADEIRA SAUCE
BAKED HALIBUT WITH HERB CRUST, CHIVE MASH & SHELLFISH BROTH
ROAST PHEASANT WITH HORSERADISH MASH, WILD MUSHROOMS & REDCURRANT SAUCE
SWEET POTATO & ROOT VEGETABLE PAVE WITH WILTED SPINACH, ONION CONFIT
& TOMATO FONDUE

“APPLE STRUDEL SHOTS”

SELECTION OF CHEESE WITH APPLE, GRAPES & SEEDED OATCAKES £6
SUPPLEMENT

SUSANNAH’S HOGMANAY DESSERT

FRESHLY GROUND COFFEE & PETIT FOURS



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**FOOD ALLERGIES AND INTOLERANCES,
BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS**