



CALLANDER MEADOWS
RESTAURANT

HOGMANNAY
DINNER MENU 2015
£47.50

“EDINBURGH GIN & ELDERFLOWER MARTINI
WITH CANAPÉS ON ARRIVAL

MANGO & GINGER PANNA COTTA WITH PINK GRAPEFRUIT, ORANGES & PROSECCO
GAME PATE EN CROÛTE & WITH PICKED VEGETABLE SALAD & OATCAKES
SMOKED SALMON & CRAB PARCEL WITH SHAVED ASPARAGUS, FENNEL &
LEMON DRESSING

COCK-A-LEEKIE SOUP WITH CARAWAY TWISTS

INDIVIDUAL BEEF WELLINGTON WITH RUSTIE POTATO, GREEN BEANS & MADEIRA SAUCE
BAKED MONKFISH WRAPPED IN SMOKED BACON WITH LENTILS & RED WINE BUTTER SAUCE
ROAST PHEASANT WITH MUSTARD MASH, WILD MUSHROOMS & REDCURRANT SAUCE
GOATS CHEESE & ROOT VEGETABLE PUDDING WITH WILTED SPINACH & TOMATO SAUCE

“BAILEYS FLAT WHITE MARTINI WITH TUILLE BISCUIT

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

SUSANNAH’S CHOCOLATE DESSERT

FRESHLY GROUND COFFEE & PETIT FOURS



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