

NEW YEARS EVE

Menu

Our five-course Gala Dinner is the perfect start to your New Year's Eve.

Entrées

Native Lobster and Scallop Ravioli,
Seafood Broth

Highland Smoked Venison Saddle,
Horseradish Cream, Mache Salad

Grilled Rosary Goats Cheese, Honey
and Hazelnut, Melba Toast

Fish Course

Poached Paupiettes of Sole, Brown
Shrimps, Grapes, Dry Vermouth,
Asparagus and Hollandaise Sauce

Main Course

Medallions of Aberdeen Angus
Fillet, Cooked Medium, Rich
Graham's Port Sauce, Green
Vegetables, Fondant Potato

Grilled North Sea Halibut, Café De
Paris Butter, Seasonal Vegetables
and Minted New Potatoes

Herb Crusted Best End of Lamb,
Spinach Potatoes, Heritage Carrots,
Swede Bon Bons, Mint Jus

Fresh Black Truffle Risotto, Ragout
of Wild Mushrooms

Desserts

Pink Champagne Sorbet with
Raspberries

Rich Chocolate Truffle Torte with
Amaretti Ice Cream

Selection of British Cheeses

Coffee and Petit Fours

NEW YEARS EVE AT THE ROSLIN - 130 PER PERSON