

The Old Hall Inn...New Year's
CELEBRATION

MENU

STARTER

Monkfish Goujons

Coated in tempura batter with lemon aioli

Haggis Bon-Bons

Whisky sauce & parsnip puree

**Sweet potato, coconut & roasted peanut
soup**

With fresh home-baked bread

CLEANSER

Champagne Sorbet

MAIN COURSE

Braised Ox Cheek

Creamy Dijon mashed potato, stock pot
roast carrots & rich jus

Lemon Sole

Fondant potato, roasted beetroot, fine beans
& sauce vierge

Cajun Roasted Pumpkin Jambalaya

Goats cheese croquettes & beetroot crisps

Pane Pork Fillet

Roasted with winter squash, pommes anna
potato, parsnip fritter, apple & thyme cream

DESSERT

Dark Chocolate Marquise

Chantilly cream & blackberry compote

Fresh Fruit Salad

Lemon sorbet, orange & ginger dressing

Caramelized Saffron Rice Pudding

Vanilla pod ice cream, pistachios
& cardamon syrup

**GLASS OF HOUSE
WINE SERVED WITH
MAIN COURSE**

**SEATING 7.45PM
MEAL SERVED 8.00PM**

£44.95

**INCLUDES GLASS OF
CHAMPAGNE & BACON
BUTTIES @ MIDNIGHT**

