

Hogmanay Dinner at The Allanton Inn 2016

Welcoming Aperitif with Olives & Nuts

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Parsnip Veloute with Truffle Oil & Parsnip Crisps

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Warm Salad of Pan Seared Scottish Scallops, Baby Pears & Chorizo Sausage

Honey Roasted Root Vegetable Tart Tatin with Black Crowdie,

Olive Tapenade and Basil Oil

Pressed Oxtail Terrine Wrapped in Bacon with Winter Vegetables &
Clementine Compote

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Burnt Orange & Aperol Sorbet

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Pan Fried Halibut with Fennel Croquette, Five Spice Aubergine Caviar and
Roast Onion Sauce

Guinness Braised Rump of Scottish Lamb, Crème Fraiche Dauphinoise,

Winter Greens with Bacon & Chestnuts

Breast of Duck & Duck Leg Sausage Roll with Sautéed Kale, Plum Relish &
Rosemary Jus

Sweet Potato & Herb Gnocchi with Wild Mushroom Consommé, Confit
Tomatoes, Leek & Carrot Julienne

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Roast Pineapple with Spiced Rum Caramel and Crème Normandie

Mini Doughnuts with Rhubarb & Custard Dipping Sauce

Beetroot & Espresso Brownies, Beetroot Meringue, Cocoa Syrup & White
Chocolate Ice Cream

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Scottish Cheese Sharing Plate with Quince Jelly & Fruits

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Coffee/Tea & Chocolates

£55 per person