

# Celebrate Hogmanay at the Allanton Inn

Glass of Prosecco on Arrival

Cream of Cauliflower Soup with Pan Seared Scallops & Black Pudding Croutons

Eyemouth Hot Smoked Salmon & Crayfish Cheesecake with Caviar,  
Lemon & Dill Dressing

Smoked Chicken, Haggis and Local Bacon Terrine with Homemade  
Bramble Gin & Red Onion Marmalade

Radicchio, Fresh Figs, Chestnut & Blue Cheese Salad with Balsamic Dressing

Bucks Fizz Sorbet

Slighhouses Pork Fillet and Black Pudding Wellington with Pomme Anna,  
Braised Red Cabbage with Apples and Cider Jus

Beetroot Marinated Monkfish with Saffron Pearl Barley Risotto & Broccoli with  
Toasted Almonds

Pan Fried Wood Pigeon Breast with Parma Ham Crisp, Sweet Potato  
Dauphinoise, Braised Leeks, Wild Mushroom & Port Sauce

Champagne Sabayon with Winter Berry Compote and Raspberry Shortbread

Trio of Chocolate Pannacotta with Poached Pears, Dulce De Leche Sauce

Cherry Clafoutis with Vanilla Ice Cream

Cheese Plate with Quince & Grapes

Coffee/Tea with Homemade Tablet

*£55 per person.*

*Bookings are required along with a 50% deposit.*

*Let us know of any dietary requirements and we can adapt our menu to suit.*