

hogmanay dinner 2011

lentil soup

classic winter warming vegetarian soup served with crusty bread and butter

mussels

steamed in whisky, cream, garlic and dill and served with crusty bread and butter

chicken and rice broth

the ultimate comfort food, rich and hearty to help keep the cold at bay

prawn cocktail

classic dish of north atlantic prawns in a marie rose sauce, over iceberg lettuce with crusty bread and butter

pate

home made chicken liver and bacon pate with red onion marmalade, served with rough scottish oatcakes

sirloin steak

chargrilled scottish sirloin steak with a choice of pepper sauce or orkney cheddar and mustard sauce with chips and vegetables

stuffed chicken breast

wrapped in parma ham, stuffed with crombies herbed pork, served with rich red onion gravy, new potatoes and vegetables

salmon en crouete

salmon fillet with peppers and capers in puff pastry, zesty creme fraiche, new potatoes and vegetables

macsweens haggis tower

traditional or veggie haggis, mashed potato and turnip with a drambuie and mushroom sauce

fillet steak

chargrilled scottish fillet steak with a choice of pepper sauce or orkney cheddar and mustard sauce with chips and vegetables (£5 supplement)

luca's ice cream

vanilla, chocolate or strawberry ice cream from musselburgh's famous ice cream parlour

glayva and orange cheesecake

deliciously indulgent boozy cheesecake

banoffi pie

classic dessert with bananas, whipped cream and toffee, served with luca's toffee fudge ice cream

cheese and biscuits

smoked cheddar, danish blue and brie with assorted crackers

£28.50 per person

served from 5pm-10pm on december 31st

please note that we are offering this fixed price 3 course menu only,

the regular a la carte menu will not be available

a discretionary service charge of 10% will be added to tables of 6 or more

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