

# NEW YEARS EVE 2022 BANQUET DINNER

*The*  
**County**  
Restaurant with Rooms

## Canapé

£4.95

## Starter

*Lobster and crayfish ravioli in a shellfish bisque - £9.00*

*Fillet steak tartare (GF) - £10.00*

*Goats cheese panna cotta with sweet and sour vine cherry tomatoes and sourdough shards (V, GF) - £8.00*

*Trio of salmon - Salmon ballotine, beetroot gravadlax, hot smoked salmon (GF) - £9.00*

*Homemade Stornoway black pudding and chorizo scotch egg with tomato and chilli jam - £9.00*

*Twice baked Roquefort cheese soufflé with apple and walnut salad (V) - £8.50*

## Remise en Bouche

£3.00

## Main Course

*Monkfish wrapped in parma ham, ginger & spring onion mash, buttered Swiss chard & kale with red pepper coulis (GF) - £19.95*

*Smoked gigha halibut and local seafood chowder with sea herbs (GF) - £21.00*

*Seared venison fillet served with sautéed morel mushrooms, blackberry and red currant jus with truffle fries - £24.00*

*Wild mushroom, thyme & chestnut pithivier, with honey roast carrots and a tarragon cream sauce (V,VE) - £18.00*

*Chateaubriand for two, with two sauces, two sides, onion rings and grill garni - £70.00*

## Sorbet

£3.95

## Dessert

*Matcha cream puffs with lemon verbena, white chocolate lace and lavender - £8.50*

*Raspberry and Prosecco posset with macerated raspberries, sable biscuits and stardust (GF) - £8.00*

*Tarte au citron a petit meringues - £8.00*

*Kirsch cherry clafoutis with crème Anglais (GF) - £8.50*

*Ultimate Chocolate indulgence - chocolate flake ice cream, chocolate cup, white chocolate brownie, chocolate spoon, chocolate truffle, chocolate dipped honeycomb, with gold and sparkles - £16.50*

## Home made truffles

£4.95

## Tea & Coffee

from £2.80

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of VAT at 20%

**V** - Suitable for Vegetarian    **VE** - Suitable for Vegan    **GF** - Gluten Free Alternative