

HOGMANAY

CANAPES & GLASS OF PROSECCO

Haggis bonbons whisky with mustard dip and
smoked haddock bonbons with lemon mayo

Beetroot cured salmon, crème fraiche & chives
on courgette and parmesan blinis

Sesame, honey glazed chipolatas

Curried coconut chicken skewers

Tandoor-spiced prawn sticks &
minty yoghurt dip

Mini oatcakes with piquant peppery hummus,
with goat's cheese & chilli jam, and with
sunblush tomato, pesto & olives

Parmesan cheese straws

CARFRAEMILL CELEBRATION CARVERY

Roast sirloin of Border beef, skirlie tomatoes,
Yorkshire pudding

Roast Lammermuir lamb studded with
rosemary and garlic

Roast pork, crackling, apple sauce

Beetroot and Goat's Cheese Wellington

Local estate game casserole, rich red wine,
bacon, mushroom and onion sauce

With

Rosemary, roasted potatoes

Sage, parsnip and celeriac bake

Creamy leeks

Red cabbage, cavolo nero & cranberries

St Clements roasted carrots



PUDDING TABLE

Sticky ginger pear pudding with ginger brandy syrup

Chocolate bread and butter pudding,

Carfraemill meringues with passion fruit cream, exotic fruit salad

Lemon ricotta cheesecake, confit of lemons

Selection of our local farm ice creams

Artisan Cheese Board plum and apple chutney, savoury biscuits and oatcakes

Tea, Coffee and mints

REELS

With the Iain Lowthian Ceilidh Band, including Auld Lang Syne at midnight

CARRIAGES AT 1AM

£75 per person

Half price for children

