



BANKHOUSE
CATERING



Hogmanay Menu

Soup

Chicken Broth

Served with crusty bread and butter

Tomato, basil and goats cheese tart

Served with salad and cranberry sauce

Brussels pate

Served with salad, oatcakes & red onion chutney

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### Daube of Beef

Herbed new potato cake  
Honey glazed parsnips & Carrots  
Red wine Sauce

### Ribeye Steak

Chunky chips  
Salad  
Portobello mushroom  
Pepper or Diane sauce

### Balmoral Chicken

Herbed new potato cake  
Honey glazed parsnips & Carrots  
Drambuie Sauce

### Pan fried Sea Bass fillet

Herbed new potato cake  
Honey glazed parsnips & Carrots  
Dill & Butter sauce

### Mushroom, Cranberry & Brie Wellington

Herbed new potato mash  
Tomato fondant sauce  
Honey glazed parsnips  
Carrots and sprouts

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Chocolate & Raspberry Tear

Smooth and silky Belgian chocolate truffle set on a chocolate sponge base, studded with raspberries and garnished.

Raspberry Cranachan

Served with fresh raspberries and raspberry coulis.

Selection of Cheese and Biscuits

Served with red onion chutney, grapes & celery

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## Tea, coffee and mints

£20.00

Served in the dining room

Please book your table through the kitchen on

0131 664 3009 option 4

Or

Email [david@bankhousecatering.co.uk](mailto:david@bankhousecatering.co.uk)

Or

David 07904 512442