



## NEW YEARS EVE THE HOG'S BACK HOTEL

*Prosecco & canapé reception, magician, 4 course dinner, glass of Champagne & DJ*

### Starters

**Cream of mushroom soup**  
crispy onions, truffle oil G,M

**Duck rilette**  
beetroot and horseradish chutney, dressed salad leaves, crostini G,M

**Scottish smoked salmon and Prosecco parfait**  
pickled vegetable and watercress salad, Melba toast G,F,M,SO

### Mains

**Braised feather blade of beef**  
Dauphinoise potato, roast winter root vegetables, red wine and veal jus M

**Pan roasted hake**  
sauteed baby potatoes with clams and garlic, chargrilled tenderstem broccoli,  
pea and parsley butter sauce F,M

**Butternut squash lentil & cumin Wellington**  
roast winter root vegetables, roast potatoes, roast tomato coulis G,SO

### Desserts

**Bramley apple and blackberry crumble**  
custard G,E,M,SO

**Lemon meringue tartlet**  
raspberry sorbet G,E,M

**Warm salted caramel rocky road brownie**  
vanilla ice cream, chocolate sauce G,E,M,S

### Cheeseboard

**Selection of English and continental cheeses**  
crackers, grapes, celery, caramelized onion chutney C,G,M

*Tea, coffee & petit fours*

**£105.00 per person**

*\*upgrades to our residential stay package available*