



Greywalls

New Years Eve Menu
£120 per person
Includes Disco and Fireworks Display to see in the New Year in style
Black Tie requested but not essential

Chefs Selection of Canapés

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Perthshire Pigeon & Nori Galantine, Cep Brioche, Pistachio Mousse, Verjus

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Scottish Blue Tail Lobster & Chilli Consommé, Poached Tail, Jerusalem Artichoke Salad

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Duo of Gilmour's Aged Beef

Braised Ox Cheek Beef Daube, Roast Fillet, Celeriac and Potato Pave, Winter Truffle Jus

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Gullane Sea Buck Thorn Sorbet

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Chocolate & Grand Marnier Marquise, Tonka Bean, Pistachio Brittle

Or

Stilton Cheese, Quince Paste, Greywalls Plum Chutney

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Coffee, Tea and Petit Fours

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

All of our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter

Our Kitchen Brigade would like to pay credit to the suppliers for their fantastic local produce

Simon and Jackie McCreedy at Yester Farm Dairies, Gifford - Dairy Produce
Mark Murphy, Midlothian - Vegetables
Tommy and Jack Dale at Seacliff Lobsters, North Berwick - Lobsters and Crabs
Burnside Farms, Scottish Borders – Game
Gartmorn Farm - Turkey