

Hogmanay at MJB

£49.90 FOR 3 COURSES AND A WELCOME GLASS OF
KIR

STARTERS

Home Cured Scottish Salmon Gravavlax, crème fraiche, sourdough tartine

Surprise Calamari, sauteed with peppers, soy finished with coriander

Haggis Balls, Deep fried in beer batter, clapshot tatties, whisky jus

Grilled escargots, in garlic and Pernod butter (gf)

Fondue de Camembert in white wine, in filo pastry baskets, with dipping
croutons (v)

Saigon Beef, marinated with soy sauce, mirin and ginger, and stir fried veg

MAINS

Lamb shoulder confit, mechoui style, with cinnamon tilitli pasta

South vitenamese coconut chicken curry, with fragrant Jasmine rice (gf)

30 Day Aged Ribeye, our famous pommes chateaux, Brandy and peppercorn sauce + £10

Darne of North Atlantic Cod, saffron & shellfish risotto, lobster bisque (gf)

Vegetable Wellington, béchamel sauce, pommes dauphinoise, sweet pepper coulis (v)

Ox Cheeks à la Bordlaise, slow cooked in red wine, with creamy moussline mash (gf)

DESSERTS

Classic crème brûlée (gf)

Traditional boozy Raspberry Cranachan

Sticky Toffee Pudding, vanilla ice cream

Assiette de Fromage, rough oatcakes, homemade chutney, quince jelly +£7