

New Year's Eve at The Sun Inn

(£20 for 2 courses or £25 for 3 courses)

(v) **Pea & Watercress Soup** – Minted Crème Fraiche – Crumbled Feta Cheese – Toasted Ciabatta

Haggis, Neeps & Tatties Cake – Thyme Crumb – Crispy Smoked Bacon - Watercress & Spring Onion Salad –
Homemade Whisky Brown Sauce

(v) **Goat's Cheese, Mascarpone & Basil Panna Cotta** – Beetroot Relish – Rocket Salad – Toasted Pine nuts –
Herb Crostini

Duck Liver, Smoked Bacon & Madeira Pate – Cranberry, Orange & Tarragon Compote – Toasted Ciabatta

Crispy Coconut Calamari Rings – Asian Salad – Sweet Chilli, Lime & Coriander Dipping Sauce



Crispy Confit Duck Leg – Gooseberry & Smoked Bacon Sauce - Garlic & Thyme Parmentier Potatoes – Stir
Fried Greens

Pan Fried Seabass Fillet – Herbed Crushed New Potatoes – Chargrilled Lemon & Fennel Courgettes – Salsa
Verde – Watercress - Crispy Capers – Chorizo Crisps

Slow Roasted Belly Pork – Apple, Sage & Spring Onion Croquette – Roast Potatoes & Parsnips – Buttered
Chantenay Carrots & Green Beans - Cider & Wholegrain Mustard Cream Sauce – Crackling

(v) **Spinach, Ricotta, Red Pepper & Pine Nut Strudel** – Thyme & Garlic Roasted New Potatoes – Chargrilled
Lemon & Fennel Courgettes - Romesco Sauce

Roast Chicken Supreme 'Coq au Vin' – Champ Mash – Buttered Chantenay Carrots & Green Beans – Red
Wine, Button Onion & Smoked Bacon Sauce



Raspberry Eton Mess – Pistachio nuts – Chocolate Sauce

Warm Lemon Curd Bakewell Tart – Raspberry Sauce – Flaked Almonds – Pouring Cream

Profiteroles – Baileys Cream – Chocolate Sauce – Candied Hazelnuts

Sticky Toffee Pudding – Rum Butterscotch Sauce – Milk Ice cream

Cheeseboard with Mature Welsh Cheddar, Shropshire Blue & Brie - Seasonally Spiced Apple & Cranberry
Chutney -Celery - Crackers