




CAWDOR
TAVERN



Hogmanay Dinner Menu

Monday 31st December 2012

28 day aged 8 oz Prime Scottish sirloin steak

cooked to your liking and served with brandy and peppercorn cream sauce,
parcel of fresh vegetables and French Fries

Pan seared corn fed Grampian chicken breast

Served on Dauphinoise potatoes with smoked bacon lardons, roast shallots, a fresh tarragon jus,
Parcel of fresh vegetables

Scottish Seafood Salad Platter

With our own hot-smoked Hebridean salmon, smoked peppered Mallaig mackerel,
sweet marinated Orkney herring fillet and Poached Shetland salmon,
smoked Belhaven trout and north Atlantic prawns with Marie rose sauce, accompanied by salad,
citrus Mayonnaise and home pickled cucumber, new potatoes

Mushroom, Leek and Parmesan Wellington (v)

Placed on a Grain Mustard and Orkney cheddar cream sauce, fresh seasonal vegetables
New buttered potatoes

---0---

Hand made profiteroles

Filled with Chantilly cream and warm Belgian chocolate sauce

Cranberry and orange crème brulee

with home made shortbread biscuits

Warm sticky toffee pudding

with lashings of sticky toffee sauce and softly whipped cream

Duo of fine Scottish Cheese with Orkney Oatcakes

and home made chutney, celery & grapes

---0---

Freshly ground coffee or pot of tea

---0---

Hand made tablet

-0-

**Please enjoy your entertainment this evening
and welcome in 2013 with the Dunphail Dance Band**



Dinner & Dance Tickets £38.50

(Some places for dinner only also remain – please enquire)

Cawdor Tavern

Cawdor Nairn IV12 5XP tel 01667 404 777 e enquiries@cawdortavern.co.uk