

# HOGMANAY

## *Dinner menu*

### **Terrine of Quail, Foie Gras and Wild Mushrooms**

with brioche and fig chutney

### **Carpaccio of Monkfish**

cured in lime oil and served  
with rocket leaves and caviar dressing

### **Warm Salad of Beetroot and Flaked Goats Cheese**

with pine nuts and a balsamic vinaigrette

### **Parsnip and Rosemary Soup**

### **Roasted Fillet of Halibut**

served with smoked langoustine ravioli,  
artichoke puree, crushed peas and a shellfish bisque

### **Crown of Baby Poussin**

with confit of leg, pearl barley and pancetta casserole,  
roasted leeks and a truffle and game jus

### **Seared Collop of Scottish Beef Fillet**

with potato gallette, wild mushroom boudin,  
creamed spinach and a veal glaze

### **Butternut Squash and Sage Risotto**

served with parmesan tuilles

### **Caramel and Date Soufflé**

served with vanilla ice cream

### **Banana Tart Tatin**

with a rum and raisin parfait

### **Chocolate Negus**

with a white chocolate sorbet

### **Selection of Scottish and Continental Cheeses**

with apple, grapes and oatcakes

### **Tea, Coffee and Petit Fours**

# £50.00

4 Course Dinner

Menu items may vary slightly from above depending on availability.



## AWARDS

2 AA Rosettes 2009

Rising Star Restaurant of the Year 2009

Scottish Chef of the Year Silver Award 2009

Platinum Plate Award '09 Hotel Review Scotland

Silver Medal 2009 Eat Scotland

Chef Medaille D'Or 2009 to Head Chef Ryan Young

*"Magnum Opus... Every mouthful pleasing 9/10"*

- Joanna Blythman, Sunday Herald Magazine

*"These awards are well deserved*

*...an exceptional meal"*

- Richard Bath, Scotland on Sunday

OPUS ONE Restaurant, New County Hotel,

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Visit our website to enter our monthly prize draw

## *Dinner for two*

[www.newcountyhotel.com](http://www.newcountyhotel.com)

# *Christmas at . . .*

## OPUS ONE



# DECEMBER

## *Lunch menu*

### **Chicken and Foie Gras Parfait**

with red onion jam and home made oatcakes

### **Pressed Terrine of Rabbit and Hare**

with a walnut brioche and a prune and Armagnac puree

### **Goats Cheese Pannacotta**

with red grape chutney, herb bread crouton and rocket oil

### **Soup of the Day**

### **Roasted Fillet of Sea Bream**

with artichoke puree, pea beignets, leeks and a shellfish jus

### **Sautéed Breast of Corn Fed Chicken**

with a boudin of leg with hazelnuts and foie gras, fondant potatoes, carrot and thyme puree and a Madeira reduction

### **Seared Calves Liver**

with roasted salsify, truffled potatoes and a veal reduction

### **Winter Vegetable "Pot Au Fue"**

with a lentil and vegetable nage

### **Sticky Toffee Pudding**

with vanilla ice cream and butterscotch sauce

### **Border Tart**

with nutmeg ice cream

### **Nougatine Parfait**

with praline wafers and a dark chocolate sorbet

### **Selection of Scottish and Continental Cheeses**

with apple, grapes and oatcakes

Tea, Coffee and Petit Fours £2.95

**£17.95**

2 Course Lunch

**£22.50**

3 Course Lunch

# DECEMBER

## *Dinner menu*

### **Ravioli of Langoustine**

with artichoke puree, pea beignet and a shellfish froth

### **Pressed Terrine of Rabbit and Hare**

with walnut brioche and a prune and Armagnac puree

### **Goats Cheese Pannacotta**

with red grape chutney, herb bread crouton and rocket oil

### **Soup of the Day**

### **Roasted Fillet of Brill**

with a herb crust, tomato pasta, aubergine caviar and a tapenade sauce

### **Pan Fried Fillet of Scottish Beef**

with crispy calves tongue, rillet of skirt, roasted salsify, truffle potatoes and a veal jus (£4.50 supplement)

### **Roasted Loin of Venison**

with a red onion and cabbage compote, wild mushroom tortellini, confit potatoes and a liquorice glaze

### **Sautéed Breast of Corn Fed Chicken**

with boudin of leg, hazelnuts and foie gras, fondant potatoes, carrot and thyme puree and Madeira reduction

### **Winter Vegetable "Pot Au Fue"**

with a lentil and vegetable nage

### **Sticky Toffee Pudding**

with vanilla ice cream and butterscotch sauce

### **Border Tart**

with nutmeg ice cream

### **Nougatine Parfait**

with praline wafers and a dark chocolate sorbet

### **Selection of Scottish and Continental Cheeses**

with apple, grapes and oatcakes (£1.50 supplement)

**£23.95**

2 Course Dinner

**£27.95**

3 Course Dinner

# CHRISTMAS DAY

## *Lunch menu*

### **Ravioli of Langoustine**

with artichoke puree, pea beignette and a shellfish froth

### **Pressed Terrine of Rabbit and Hare**

with a walnut brioche and a prune and Armagnac puree

### **Goats Cheese Pannacotta**

with red grape chutney, herb bread crouton and rocket oil

### **Chestnut, Wild Mushroom and Tarragon Soup**

### **Lime Cured Scallops with Cucumber and Caviar Salad**

### **Champagne and Pink Grapefruit Sorbet**

### **Roasted Fillet of Brill**

with a herb crust, tomato pasta, aubergine caviar and tapenade sauce

### **Pan Fried Fillet of Scottish Beef**

with crispy calves tongue, rillet of skirt, roasted salsify, truffled potatoes and a veal jus

### **Roasted Loin of Venison**

with a red onion and cabbage compote, wild mushrooms tortellini, confit potatoes and a liquorice glaze

### **Roasted Breast of Turkey**

served with all the traditional trimmings

### **Winter Vegetable "Pot Au Fue"**

with a lentil and vegetable nage

### **Lemon Cream**

### **Sticky Toffee Pudding**

with vanilla ice cream and butterscotch sauce

### **Border Tart**

with nutmeg ice cream

### **Nougatine Parfait**

with praline wafers and a dark chocolate sorbet

### **Selection of Scottish and Continental Cheeses**

with apple, grapes and oatcakes

Tea, Coffee and Petit Fours

**£60.00**

5 Course Lunch

Menu items may vary slightly from above depending on availability.