
NEW YEARS EVE

THE LORD BUTE
HOTEL & RESTAURANT

Bradley ^{BY} Green

PROSECCO ON ARRIVAL

GORGONZOLA ARANCINI v

Charred red pepper marinara.

HEIRLOOM TOMATO & BURRATA SALAD v

Ponzu glazed walnuts, basil oil.

SMOKED DUCK

Fennel, blood orange salad, burnt rum reduction.

ROSTED RUMP OF LAMB

PAN-ROASTED CORN FED CHICKEN

SALMON, LEMON, CAPER & PARSLEY BUTTER.

SPINACH, TRUFFLE & GOATS CHEESE LINGUINE v

All served with Boulangère potatoes, garlic butter fine beans, honey glazed carrots

CHAMPAGNE & GOLD JELLY

Homemade strawberry ice cream.

BRANDY CREAM PROFITEROLES

Chocolate pouring sauce.

MULLED WINE POACHED PEARS

Vanilla pod ice cream, and sweet crumb.

COFFEE & MINTS