



Hogmanay 2011

Thank you for your enquiry regarding our Hogmanay 2011 menus.

Please find attached a copy of our menu which is priced at £35 per person and includes a glass of bubbly on arrival. We ask that you inform us of any special dietary requirements at the time of booking.

Our last orders will be 7.30 pm and a booking is strongly advised.

Thank you for your interest in Jaffs Bar and restaurant and we look forward to welcoming you over the festive season.

Yours faithfully

Craig Williamson  
General Manager



Hogmanay 2011

Roast Butternut Squash and Nutmeg Soup (V)  
Served with Freshly Baked Bread Roll

Chilli, Lime and Garlic wok Tossed Tiger Prawns  
Served on a Citrus Salad and Ciabatta Bread

Duck Liver, Port and Cranberry Parfait (GF)  
With Calders Oatcakes and Cranberry Chutney

Crispy Battered Black Pudding  
On Mixed Garden Salad and Garlic Aioli

Wild Mushroom and Rocket Bruschetta (V)  
Drizzled with Truffle Oil  
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Seared Fillet of Venison  
On black pudding mash with Butter Braised Savoy Cabbage and Cherry Glaze

Oven Baked Breast of Chicken  
On Haggis, Neeps and Skirlie Mashed Potato Stack with a Macallan Cream Sauce

Pistachio and Parmesan Crusted Fillet of Salmon (GF)  
On Caramelised Leek Risotto with Lemon Buerre Blanc

Medallions of Fillet Steak (GF)  
Topped with Melted Stilton and Truffled Mushrooms on Fondant Potatoes and Merlot Jus

Thai Green Vegetable Curry  
On Coconut Rice with Coriander Yoghurt and Flat Bread  
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Dark Chocolate Pudding with Drambuie Ice Cream

Vanilla Bean and Lime Crème Brulee with Shortbread Biscuits (GF)

White Chocolate and Baileys Cheesecake

Jaffs Sticky Toffee Pudding with Toffee Sauce and Ice Cream

Selection of Scottish Cheese and Oatcakes (GF)

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Tea, Coffee and Homemade Tablet