



# New Years Day

## Starters

### **Chef's Soup (v)**

Served with ciabatta

### **Duo of Salmon**

UIG Lodge Isle of Lewis Smoked salmon, salmon mousse, Keta caviar in a light dill horseradish soft cheese, pickled cucumber and seasoned crispy toast

### **Homemade Chicken Liver Pate**

Coated with an orange butter served with mixed salad, beetroot chutney, pickled granny smith apple, orange segment, coulis and ciabatta toast

### **Smoked Chestnut Mushrooms en Croute (v)**

Creamy smoked mushrooms, brioche toast, rocket and a poached hen's egg

### **Prawns and Chorizo**

Prawns and chorizo sautéed in a light garlic butter

### **The Butchers Arms Fishcake**

Our famously tasty fishcake made with salmon, smoked haddock, cod, haddock, prawns served with a delicious wholegrain mustard sauce

## Mains

### **Roast Sirloin of Beef**

Served with roast potatoes, Yorkshire pudding and seasonal vegetables

### **Roast Loin of Pork**

Roast potatoes, apple sauce and seasonal vegetables

### **Stuffed Saddle of Lamb**

Stuffed with sage and apricot and served with roast potatoes and seasonal vegetables

### **Roast Trio**

A slice of beef, pork and lamb with roast potatoes, Yorkshire pudding and seasonal vegetables

### **Butternut Squash and Ricotta Ravioli (v)**

Roasted butternut squash, parmesan, pumpkin seeds with butternut squash and ricotta filling and a cream and butter sauce topped with crispy sage

### **Sea Bass and Prawns**

Asian mixed cabbage and samphire with a light curry sauce, sauteed new potatoes and seasonal vegetables

## Desserts

### **Bread & Butter Pudding**

Made with brioche, butter, sultanas soaked in rum and port and dark chocolate chips served with creamy custard

### **Bolo de Bolacha**

Portuguese dessert made with digestive biscuits and condensed milk served with a scoop of ice cream on top of a crumble

### **Torta de Laranja**

A light juicy zesty Portuguese orange roll

### **Brigadeiro**

Portuguese chocolate fudge cake with a scoop of ice cream on top of a crumble

### **Pastel de Nata**

A famous Portuguese custard tart topped with cinnamon served with a scoop of ice cream on top of a crumble

**£55.00 Adults**

**£27.50 children under 12**

If you suffer from any allergies please ask for guidance when ordering. Our products may contain nuts or traces of nuts  
**ALL MENUS ARE SUBJECT TO CHANGE**