



# Miners Arms

## Hogmanay Menu 2011

£39.95 per person

(v) Scotch broth with pearl barley

Home-made chicken liver pate with onion jam and Orkney oatcakes

Arbroath smokie tart with a Scottish cheddar crust

Warm black pudding and Ayrshire bacon salad with a poached hen's egg

(v) Roast beetroot and goat's cheese topped tattie scone



Macsween's haggis neeps and tatties with a whisky mustard cream sauce

Char-grilled 9oz Aberdeen Angus sirloin steak with real ale onion rings, hand-cut chips, grilled mushrooms and tomatoes and a peppercorn sauce

(v) Winter squash and herb risotto with candied pumpkin

Pan-fried haddock fillet, creamed leeks and peas and sauté potatoes

Pan-fried Chicken breast with roasted vegetables, creamed mashed tatties and sage gravy

Scottish salmon fillet, bubble and squeak cake, market vegetables and a tarragon butter sauce

Home-glazed roasted ham with rumbledethump tatties & buttered cabbage



Home-made chocolate brownie and butterscotch ice cream

Selection of Scottish cheese with oatcakes and fruit

A trio of Mackies ice cream (ask about our flavours)

Baked frangipan, roasted plums and clotted cream

Raspberry crème brûlée with shortbread fingers



Coffee or Tea

There will also be live music, fireworks and a small buffet served later on that evening.

Should you wish to bring your party to us on New Year's Eve, we shall be taking bookings between 6pm and 8pm All Hogmanay bookings must pre-order their meals and we enclose a pre-booking sheet to facilitate this. You may also pre-order house wine for your table. There will be an optional 10% service charge on tables of 8 or more, which goes directly to our staff. At 9.50pm we shall ask you to clear the restaurant so as we can remove some of the restaurant tables to create the dance floor.

A non-refundable £10 deposit will secure your booking and all Hogmanay bookings must be paid for in full by the 30<sup>th</sup> November.

Pre order sheet

	Quantity	Total
Scotch broth		
Pate		
Arbroath smokie tart		
Black pudding salad		
Beetroot and Potato cake		
Haggis		
Sirloin steak		
How would you like your steaks cooked?		
Risotto		
Haddock		
Chicken		
Salmon		
Ham		
Hot chocolate		
Cheese plate		
Ice cream		
Frangipan		
Crème brûlée		

House wine

	Quantity	cost
Sauvignon Blanc, Chile £12.50		£
Chardonnay, Australia £13.25		£
Pinot Grigio, Italy £13.95		£
Merlot, Chile £12.50		£
Tempranillo, Spain £12.50		£
Garnacha Rose, Spain £12.50		£
Pretty Gorgeous Rose £13.95		£