

# byre

*happy new year*

## hogmanay evening menu

mulligatawny soup with sunflower seed roll

smoked east coast haddock and leek tartlet served  
on a bed of red chard tossed with raspberry and geranium dressing

cheese parcel with pine nut salad and red onion compote (v)



byre beef wellington: medium well fillet of beef coated in  
dijon mustard and watercress with flaky pastry crust.  
served on creamy mash with fine beans and red wine sauce

roast guinea fowl supreme served on mashed potato with  
pancetta, savoy cabbage and caraway seed & white wine cream sauce

wild mushroom and tarragon risotto  
topped with parmesan and white truffle oil



poached quince served in port syrup with iced cinnamon mascarpone

layered duo of dark chocolate and Drambuie mousses  
served with tuile biscuits

scottish cheese platter served with oatcakes and onion chutney

please telephone or email your party's meal choice by 20th December.

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