

Hogmanay

SATURDAY 31ST DECEMBER

5 COURSE £59.50

AMOUSE BOUCHE

WILD MUSHROOM VELOUTÉ

tarragon crumb | truffle oil (VEGAN / GFA)

STARTER

TRIO OF SALMON TERRINE

fennel | toasted sourdough | caper oil (GFA)

BRAISED PORK BELLY & SCALLOP

carrot & ginger puree | apple | roast carrot (GF)

SWEET POTATO & AVOCADO CEVICHE

tiger milk | cucumber | chilli, lime & coriander (VEGAN / GF)

INTERMEDIATE

BRAMBLE SORBET (VEGAN / GF)

MAIN

CAULIFLOWER & A'NSTER CHEDDAR WELLINGTON

braised kale | roast squash puree | charred asparagus (V)

PAN SEARED DUCK BREAST WITH BLACK PUDDING GRATIN

bubble & squeak bon-bon | confit carrot | pickled walnut | port jus (GFA)

6OZ FILLET STEAK OF ANGUS BEEF

pont neuf potatoes | wild mushroom | shallot rings | cherry tomatoes | port jus (GF)

PAN SEARED SEABASS

lemon & dill new potatoes | spinach & pea velouté (GF)

DESSERT

STICKY TOFFEE PUDDING

vanilla ice cream | honeycomb

RASPBERRY & DRAMBUIE PANNA COTTA

ginger crumb (GF)

DARK CHOCOLATE & ORANGE FONDANT

vanilla ice cream

CHEESE COURSE

optional - £7.50pp supplement

SELECTION OF SCOTTISH CHEESE

brie morangie | strathdon blue | a'nster cheddar
grapes | apricot chutney | oatcakes

COFFEE & PETIT FOURS

Discretionary service charge of 10% will be added to all bills
Additional vegan options available upon request, please notify us in advance if required