



HOGMANAY TASTING MENU

£125 per person

Champagne (Veuve Clicquot-Ponsardin, Brut) & canapés

AMUSE

Golden beetroot cup, beetroot and basil oil, horseradish foam

STARTER

Pastrami of smoked duck, duck confit pressé, kumquat preserve, fine leaf salad, pomegranate dressing

INTERMEDIATE

Boudin of seafood, shellfish ragout, champagne butter sauce

MAIN

Pencil fillet of Scotch beef wrapped in wild mushroom mousse, truffled Dauphinoise, roast celeriac, spinach and chestnut quenelle, morel and tarragon sauce

PRE-DESSERT

Gin and lime sorbet

DESSERT

Dark chocolate ganache, pine nut cremeux, buttermilk ice-cream, mandarin gel

VEGETARIAN/VEGAN OPTION

AMUSE

Golden beetroot cup, beetroot and basil oil, horseradish foam

STARTER

Spiced aubergine, red pepper relish, pickled white turnip, cauliflower, curried oil

INTERMEDIATE

Roast pumpkin and sage risotto, frizze, toasted pumpkin seeds

MAIN

Wild mushroom filo parcel, celeriac, pickled mushrooms, roast garlic rapeseed

PRE-DESSERT

Gin and lime sorbet

DESSERT

Warm hazelnut sponge, mandarin compote, star anise and mandarin sorbet