



Hogmanay

D I N I N G M E N U



Wednesday 31st December

From 7pm, last sitting 9pm
Includes glass of champagne & canapés



Three courses £85.00

Starter

SMOKED SALMON

Chive crowdie, keta caviar

CRAUPADINE BEETROOT

Goats curd, horseradish, beetroot glaze
(vg available)

AGED BEEF TARTARE

Egg yolk, cornichon, crostini

WILD MUSHROOM VELOUTÉ

Truffle, sourdough (v)

Main

FILLET OF BEEF

Lyonnaise onion, oyster mushroom, beef
cheek and potato terrine (gf/df)
£10 supplement

COD LOIN

Champagne sauce, glazed kale, pomme
puree, caviar, dill (gf)

VENISON

Hasselback potato, beetroot, braised leg,
red wine jus

HOMEMADE GNOCCHI

Chard carrot purée, fennel, blue cheese,
walnut (vg available)

Dessert

TREACLE TART

Malt ice cream

DARK CHOCOLATE TERRINE

Hazelnut, salted caramel, vanilla

TOASTED COCONUT PANNACOTTA

Mango, passionfruit

SELECTION OF CHEESE

Crispbread, chutney (gf available)

TEA, COFFEE & PETIT FOURS

