



HOGMANAY DINNER

31 December 2019

7.00 for 7.30pm

CAULIFLOWER & CHESTNUT VELOUTE (G/F) (VEGAN)

TRUFFLE PALMIERS

with sweet chantenay carrots and savoury celeriac panacotta

or

SCORCHED SALMON (G/F) (D/F)

orange and basil with rosti potato

HOMEMADE BETROOT AND RICOTTA ROTOLO PARCEL (VEGAN)

with pinenut and vegan gratin, red wine salsifi fricasse

or

HALIBUT LOIN (G/F)

with scallops, star anise parmentier potatoes,
salmon roe and sauce vierge

VALRHONA DARK CHOCOLATE CREMEUX
with orange beignets and candied rose petals

or

PEAR TART TATIN

with Scottish blue cheese

TEA / COFFEE

fudge

Piper and Ceilidh

Non Resident bookings in our Lounge or Bistro

£75.00 per person

Non-refundable Deposit required on booking

RESERVATIONS ESSENTIAL

