



NEW YEAR'S EVE MENU

31ST DECEMBER 2023

CHAMPAGNE RECEPTION

SMOKED HADDOCK TARTLET
QUAILS EGG, HERB HOLLANDAISE

ISLE OF MULL CHEDDAR SOUFFLE
LEEKs, TRUFFLE SAUCE

BAKED ORKNEY SCALLOP
VERMOUTH & SEA VEGETABLES

WOOD FIRED FILLET OF SCOTCH BEEF
SHORT RIB ANNA POTATO, SPINACH & BONE MARROW SAUCE

TRUFFLE BRIE
ORGANIC HONEY

MILK CHOCOLATE CREMEUX
BUCKWHEAT ICE CREAM, MISO BROWN BUTTER