

Hogmanay Menu

2018

Canapés

CRISPY HAGGIS
SALMON AND DILL CREPE
ONION AND CHEDDAR TART

Amuse Bouche

CAULIFLOWER AND TRUFFLE VELOUTE
PARMESAN SHORTBREAD

Starters

SEARED SCALLOPS

pea purée, pancetta crisp, saffron mayo

SMOKED DUCK BREAST

crisp apple & fennel salad, pomegranate dressing

BETROOT & BLUE CHEESE TARTLET

candied walnuts

Intermediate

CHAMPAGNE SORBET

Mains

CHATEAUBRIAND

*feather blade ragu, dauphinoise potato,
roast vine tomatoes*

BAKED FILLET OF HALIBUT

*smoked new potatoes, hollandaise, samphire,
mini capers*

CRISPY BASIL RISOTTO CAKE

*confit tomato, baked goat's cheese, spinach,
pine nuts*

Desserts

CHEESEBOARD

BIELDSIDE ASSIETTE

*sticky toffee pudding, cranachan pavlova, milk
chocolate cheesecake, biscotti ice cream*

Please notify your server of any allergies when placing your order.