

New Year's Eve Menu

TO START

HERB MARINATED SEARED TUNA SAKU
caramelised watermelon steak,
Ponzu sauce & sweet soya foam

or

THREE BIRD TERRINE

Trio of duck, guinea fowl & chicken,
port jus, quail egg, pear relish & winter blooms

or

WHITE ASPARAGUS SOUP

crispy spinach dumpling, mango and asparagus salsa (v)

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INTERMEDIATE

CHAMPAGNE SORBET WITH WATERMELON JELLY

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MAIN EVENT

ABERDEEN ANGUS BEEF FILLET

Dauphinoise potatoes, beetroot purée,
baby vegetable stuffed pepper & truffle jus

or

HERB MARINATED BLACK COD

saffron potato & leek cake,
caviar dill cream, candied beetroot salad

or

JERUSALEM ARTICHOKE BLACK RISOTTO

tomato butter emulsion & baby asparagus (v)

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TO FINISH

APPLE & BLACKBERRY WHITE CHOCOLATE DELICE

winter berry compote

or

BLACK FOREST CAKE

rum & raisin ice cream

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TEA & COFFEE with PETIT FOURS

(v) Suitable for vegetarians

*Menu is subject to change. Please let us know if you have any dietary requirements.
A 12.5% discretionary service charge will be added to your bill.*