

Hogmanay 2020 Menu

STARTER

Hendrick's gin 'tartare' of gravadlax salmon and herbed heritage potatoes, baby salad leaf emulsion, brioche crumbs, lemongrass infused oil, compressed apples

Pan seared watermelon, figs, whipped black pepper crowdie, chicory leaf and pomegranate dressing (v)

INTERMEDIATE

Rye whiskey 'Old Fashioned' granita

MAIN

Seared Scotch beef fillet and smoked beef cheek rillette wrapped in pancetta, Parisienne beetroot fondants, grated potato cake, redcurrant jus

Chargrilled aubergine brushed with miso, braised baby rainbow carrots, sugar snap peas, goji and lemongrass tabbouleh, coriander and pumpkin purée (v)

DESSERT

White chocolate shell filled with caramel white chocolate foam and pistachio sponge, exaggerated raspberries, chocolate crumb and raspberry sorbet