



HOGMANAY MENU 2021

£55 per person

AMUSE BOUCHE COCKBURN HAGGIS

STARTERS

ORKNEY SCALLOPS

Apple, black pudding & pork terrine pressé, cider gel, tempura coastal herbs

ROASTED ROOT VEGETABLES

Celeriac & yuzu emulsion, crispy Enokitake mushrooms

DUCK RILLETTE BALLOTINE

Foie gras, roasted fig, brioche

MAINS

ROE DEER SCOTTISH VENISON

Cep purée, King Oyster mushroom, salted baked Jerusalem artichoke, Swiss chard

SCRABSTER HAKE FILLET

Pumpkin & Parmesan velouté, salsify, roasted chestnuts, crisp kale

ISLE OF MULL CHEDDAR SOUFFLE

Pickled pear, wilted spinach, candied walnuts

DESSERTS

FARMHOUSE SCOTTISH CHEESES

Frozen grapes, Arran oatcakes, spiced pear & apple chutney

DARK CHOCOLATE CYLINDER NOIR

White chocolate ganache, raspberry sponge, honeycomb, orange ice cream

BLACK PAVLOVA

Yuzu curd, passion fruit cream, black sesame ice cream