

New Year's Eve 2017

Canapés & Glass of Champagne NV

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Seared orkney Scallops, seaweed velouté & truffle

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Seared loin of yellowfin tuna, spiced aubergine & escabeche
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Marinated Iberico pluma & kimchi risotto

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Native lobster tail tempura, pumpkin & lemongrass

or

Pan-fried fillet of turbot, Jerusalem artichoke, king oyster mushrooms & bacon gnocchi

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Scotch "Beef Rossini", foie gras & Perigord truffle

or

Roasted loin of Balmoral venison, brassicas & venison puff

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Truffled brie, berry jam & rye bread

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Coconut Pavlova, exotic fruits & pineapple ice cream

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Hazelnut "Opera", pears & praline ice cream

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Coffee & petit fours

£495 per person

Head Chef Joo Won

This is a sample menu only.

Our artisan cheeses are made with unpasteurized milk.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

Price includes VAT, a discretionary service charge of 15% will be added to your bill..