

HOGMANAY GRAND CAFÉ

£135 PER PERSON

1st Course

Confit Duck & Foie Gras terrine

Roast Plum, Fig, Pistachio, Pain D'épices

or

Twice Baked Dunlop Cheddar Souffle

Truffle Velouté

2nd Course

Loch Etive Sea Trout

Crispy Skin, Glazed Beetroots, Apple, Hazelnut, Crème Fraiche

or

Golden Beetroot

Crème Fraiche, Pistachio Dukkha, Fig

3rd Course

Fillet of Tweed Valley Beef Wellington

Truffle Mash, Roscoff Onion, Beef Fat Carrots, Bordelaise Sauce

or

Salsify & Nori Wellington (v)

Braised Chicory, Winter Chanterelle, Parsley Velouté

Sorbet Course

Cassis Sorbet

Sparkling Wine

4th Course

Dark Chocolate Cremeux

Macerated Cherries, Hazelnut, Cherry sorbet