

# Hogmanay 2023

## — TASTING MENU £85

OPTIONAL DRINKS PACKAGE £45

### CUMBRAE OYSTER

Champagne beurre blanc foam, arenkha caviar and dill

### CURRIED SWEDE VELOUTÉ

Sour cream and crisp haggis crumble

### PAN SEARED GIGHA HALIBUT

Champagne beurre blanc foam, arenkha caviar and sea herbs

### TREACLE CURED VENISON LOIN

Pomme purée, girolle mushrooms, bitter chocolate jus

### 35-DAY DRY AGED PURE BRED BLACK ANGUS BEEF FILLET

Beef fat terrine, beef cheek stuffed Roscoff onion, cavolo nero, jus

### OPTIONAL CHEESE COURSE

Selection of cheeses, grapes, artisan crackers, fruit toast and truffle honey

*(Supplement £10pp)*

### PINEAPPLE TARTE TATIN

Coconut ice cream, rum caramel

### DARK CHOCOLATE AND ORANGE GANACHE

Orange parfait, cocoa nib tuile

