

New Year's Eve
Six Course Tasting Menu

£109/Person

Pairing Wines £50/Person

Champagne Aperitif

Butternut Squash Soup

Pumpkin cracker

Savignon Blanc; Spain; 2022

Pressed Highland Game Terrine,

Red onion gel, micro greens,

Chardonnay; France; 2023

Roasted Loch Fine Scallop,

Parsnip & apple puree

Gruner Veltliner; Australia; 2023

Champagne Sorbet

Sous Vide Loin of Perthshire Venison,

Cranberry Crust, celeriac puree, juniper jus and potato fondant

Primitivo; Italy 2021

Ferrero Rocher Cheesecake,

Hazelnut gel, chocolate sauce,

Amaretto Sour

*Complimentary Tea & Coffee
served with Pomology chocolate*



