

New Year's Eve Six Course Tasting Menu

Champagne Aperitif

Roast Parsnip and Apple Soup

Sauvignon Blanc; Spain; 2022

Pressed Ham Hough Terrine,

Red onion gel, micro greens,

Chardonnay; France; 2023

Roasted Loch Fine Scallop,

*Stornoway black pudding puree, smoked
caviar*

Gruner Veltliner; Australia; 2023

Champagne Sorbet

Sous Vide Fillet of Highland Beef,

Celeriac & truffle puree, wild mushroom cream, potato fondant

Primitivo; Italy 2021

Double Chocolate Tart,

Hazelnut praline and chocolate Cremaux,

Amaretto Sour

Complimentary Tea & Coffee

served with Pomology chocolate