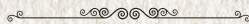


# NEW YEAR'S EVE 2021

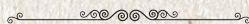
## *Amuse Bouche*

**Empanada of Dorset crab with curry infused crème fraîche**  
*Mango, green chilli and basil salsa*



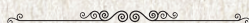
**Carpaccio of Wild Venison from Scotland's Blair Athol Estate**  
*Black truffle aioli, black walnuts, Parmesan*

**Fennel & Gin-Cured Salmon, Avocado & Grapefruit**  
*Cuttlefish and shrimp croquette*



**Roast Boisdale Special Select Scotch Fillet of Beef**  
*Himalayan salt chamber dry aged, grass-fed (served medium-rare)*  
*Beef cheek and foie gras pithivier, potato puree, braised red cabbage*

**Poached Fillet Hebridean Halibut**  
*Lobster risotto, chard, clam and tarragon sauce verge*



**Baked Dark Chocolate & Raspberry Cheesecake**  
*Raspberry cranachan, sesame and orange tuile*

**Selection of Great British cheese**  
*Spiced mustard fruits, Scottish oatcakes, pear*



## VEGETARIAN

**Empanada of Squash & Curry Infused Crème Fraîche**  
*Mango, green chilli and basil salsa*

**Marinated Heritage Beetroots & Suffolk Goats' Cheese**  
*Chilli, pickled walnuts and mint*

**Roast Cauliflower, Tahini & Yoghurt**  
*Pomegranate, almonds, coriander*

**Valrhona Dark Chocolate Cheesecake**  
*Raspberry cranachan, coco nibs, sesame tuile*