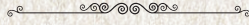


NEW YEAR'S EVE 2020

Amuse bouche

Wild mushroom & mozzarella arancini, truffle pesto



Terrine of Highland pheasant, wild duck & ham hock

spiced plum & port reduction, toasted sourdough

Beetroot & gin marinated salmon with dressed Cornish crab

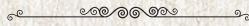
fennel, pink grapefruit, brown crab mayonnaise

Roasted Aberdeenshire beef fillet

braised short rib pie, smoked parsnip puree, Boisdale claret gravy

Roasted Cornish sea bass fillet

squid ink risotto, clam & soft herb dressing



Baked passion & bourbon vanilla cheesecake

passion fruit cranachan, raspberry puree

Valrhona dark chocolate & tonka bean marquise

chocolate sauce, peanut brittle



VEGETARIAN OPTION

Amuse bouche

Wild mushroom & mozzarella arancini, truffle pesto

Smoked quinoa salad with toasted squash & avocado

candied pumpkin seeds, heather honey, lemon

Beetroot tarte-tatin

Smoked parsnip puree, winter greens, Boisdale claret reduction

Baked passion & bourbon vanilla cheesecake

passion fruit cranachan, raspberry puree