



## New Year 's Eve Dinner Menu 2021

### *Starters*

**Juniper Cured Venison Carpaccio**, watercress & beetroot (Su)

**Cauliflower Cheese and Truffle Foam Soup**, pine nuts (N,M,Ce)

**Springs Smoked Salmon and Prawn Terrine**, avocado purée, Belgian endive, parsley oil (F,C,Su)

### *Main Courses*

#### **Duo of Scottish Beef, Roast Fillet and Braised Cheek**

potato hash, girolles mushrooms, fine beans wrapped in bacon, heritage carrots and rich shallot jus (Su,Ce,M)

#### **Roast Fillet of Greenland Halibut**

garden pea and dill purée, baby leeks, saffron potatoes & Champagne butter sauce (F,M,Su)

### *Dessert*

#### **Trio of Chocolate**

rich Belgian chocolate ice cream, chocolate and hazelnut mousse chocolate granola & coco gel (So,G,M,E,N)



A discretionary 10% service charge will be added to your bill for any additional food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy  
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans  
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian