

AMARONE

HOGMANAY GALA DINNER

CANAPÉS

ANTIPASTI

PARFAIT DI ANATRA

Chef's duck liver and foie gras parfait served with a spiced pear chutney, toasted sour dough & Sicilian orange glaze

CAPELANTE MARE E MONTI

Seared Scottish king scallops, black pudding & slow cooked pancetta served with apple purée

ZUPPA DI CAPODANNO (v)

Roast celeriac, parsnip and truffle soup served with a crème fraîche & truffle crouton

PRINCIPALE

CARRÉ DI AGNELLO

Roast rack of Perthshire lamb served with fondant potato, haggis bon bons, glazed turnips and a whisky jus

PAVÉ DI IPOGLOSSO

Grilled pavé of halibut served with creamy mashed potato, braised leeks and a Shetland mussel & saffron bisque

FILETTO DI MANZO ALLA PARIGINA

227g Roast fillet of scotch beef served with Pomme Anna, sautéed woodland mushrooms, café de Paris butter and a rich red wine jus

POLLO DOLCE E SALATO

Roast breast of chicken served with fondant potato, garden pea purée, glazed baby vegetables and a pancetta & honey jus

TORTELLINI DI ZUCCA (v)

Fresh egg tortellini filled with pumpkin served with butternut squash purée, glazed baby vegetables, Italian black olives & pea shoots

DOLCI

AFFOGATO (v)

Italian dairy vanilla ice cream, shot of espresso and liqueur. Choose from Frangelico, Drambuie or Mozart Chocolate Liqueur

CHOCOLATE DELICE (v)

Chocolate mousse, salted caramel sauce & Italian dairy vanilla ice cream

TIRAMISÙ CLASSICO (v)

Classic tiramisù, Savoiardi sponge fingers, Chantilly cream & chocolate sauce

FORMAGGI MISTI

Selection of continental cheese, Pecorino Toscano DOP, Fontal, Munster, Gorgonzola DOP, Scottish oatcakes & honey

COFFEE & CHOCOLATE TRUFFLES