

## Hogmanay Menu 2019

Glass of Charles Heidsieck Champagne on arrival



Canapés



Home baked bread and butter



Gin cured salmon tartare with beetroot carpaccio and watercress



Scallops with jerusalem artichoke purée, apples and pears, and black truffle



Roast fillet of beef with smoked ox cheek, caramelised onions, carrots, horseradish pommes dauphine and red wine sauce



Blue cheese mousse with caramelised walnuts, chicory, pickled grapes and oat crumble



Chocolate fondant with butterscotch, vanilla ice cream and cherry compote



Coffee and tea served with petits fours