



Vegetarian Hogmanay Menu 2019

Canapés



Home baked bread and butter



Heritage beetroot carpaccio salad with watercress and beetroot espuma



Potato gnocchi with wild mushrooms and black truffle



Butternut squash risotto with goat's cheese, toasted pumpkin and sunflower seeds, olive oil and balsamic



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