

## **MENU NEW YEAR DAY**

### **CANAPES**

Haggis scotch egg, Scottish whisky flavoured BBQ sauce

TOMATO TARTARE, PARMESAN, BASIL

CRAB, WATERMELON, CORIANDER

### **AMOUSE**

Squash velouté with toasted spices and sage arancini

### **MONK FISH**

Monk fish, tandoori, pickled vegetables

### **SHORT RIB**

48h cured and smoked short rib, Newcastle brown ale Jus.

### **HALIBUT**

PAN FRIED HALIBUT, SAMPHIRE ROSTI, SHELFISH BEURRE BLANC, DILL OIL

### **GYUINEA FOWL**

GUINEA FOWL WELLINGTON, PISTACHIO AND SMOKED CHICKEN MOUSSE, CHICKEN JUS,  
BABY VEGETABLES

### **APPLES**

'APPLE CRUMBLE' PANACOTA SERVED WITH A SHOT OF HOT FAMOUSE GROUSE WHISKEY

SELECTION OF CHEESE AND BISCUITS AROUND THE WORLD

**The menu is 79.95/ person and will be a very beautiful culinary journey with a bit of magic.**