

# Hogmanay Henry



A selection of canapés served with a glass of bubbly

## STARTERS

Sweet potato velouté, chili oil, coconut cream

Smoked venison, caramelised shallot, pickled walnuts, red vein sorrel

Hand-picked crab, lemon crème fraiche, quail's egg, lemon balm, yuzu pearls

## MAINS

Scottish Beef wellington, caramelised onion, roasted carrots, creamy mash potato, red wine jus

West Coast sea trout, new potatoes, mussels, sea herbs, saffron sauce

Roasted duck breast, confit leg, spiced plum, brussels sprouts, sweet potatoes, jus

Roasted vegetable Wellington, caramelised onion, roasted carrots, creamy mash potato, vegetable jus

## DESSERTS

White chocolate mousse, coffee-soaked sponge, coco nibs, aerated milk chocolate

Caramel crème brulee, banana, vanilla Chantilly cream, chocolate soil

Selection of cheese, grapes, chutney, cheese biscuits, quince jelly

Coffees, teas, petit fours

£90 per person

