

## Hogmanay Tasting Menu 2025

*\* Wine Pairing an additional £60.00 per person*

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### Canapes

*\*Baron Albert Brut NV Champagne*

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### Scrabster Scallops

Carrot, Almonds

*\*Picpou de Pinet, 2019*

*Crisp and fresh white from Southern France, zingy citrus flavours*

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### Butternut Squash Soup

Truffle Oil

*\*Vina Esmerelda 2020*

*Soft, light and charming Spanish Rosé with tastes of pomegranate*

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### Shetland Salmon

Polenta, Caper Beurre Noisette

*\*Klosterneuburg Gruner Veltliner 2020*

*A fresh and fruity Austrian wine with some spice and a lot of character.*

*On the nose, there's green apples and grapefruit*

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### Apple Granita

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### Scottish Beef Fillet

Onion, Kale, Jus

*\*Rocca Maura St Valentine Lira 2019*

*Rich and concentrated with blueberry, pepper and toasty vanilla>*

*From the southern Rhone Valley*

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## **Dark Chocolate Tart**

Crème Fraîche Ice Cream, Hazelnuts

*\*Elysium Black Muscat*

*A rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit*

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## **Coffee with Mince Pies**

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*Please note that all of our menus are samples and subject to change due to the availability of ingredients.*

***Allergens and dietary requirements:*** *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*