

HOGMANAY MENU

£80.00 per head

House Champagne Cocktail & Canapés

FIRST COURSE

Marinated swordfish, pissaladière

Vegetarian – Hand-made pistachio gnocchi, cox apple, celeriac, fresh chestnut shavings

SECOND COURSE

Pot-roast Perthshire partridge with honey-soused vegetables

Vegetarian – Poached duck egg, black truffle & salsify rosti

THIRD COURSE

Scotch beef steak Rossini, boulangère potatoes, baby spinach, winter chanterelles, artichoke crisps, Périgueux sauce

Vegetarian – Artichoke, caramelised onion & St Andrews Farmhouse cheese pie, roasted baby beetroots, red wine & beet reduction

FOURTH COURSE

Hazelnut roulade with mango & passion fruit

OR

Selection of British & French cheese, quince jelly & oatcakes

Tea and Coffee served with macarons