

The SAINT HOGMANAY



AMUSE BOUCHE

HAGGIS, NEEPS & TATTIES

Bon Bon, potato fondant, turnip purée **V***

STARTERS

DARNLEY'S GIN CURED SCOTTISH SALMON

Pickled cucumber & fennel salad, avocado & horseradish mousse, apple gel & salmon caviar **NGC**

WINTER PEAR & BLUE MURDER TARTLETTE

Caramelised pecan, rocket, watercress
& Pittenweem honey vinaigrette **V**

TERRINE OF SIMPSON GAME VENISON, PISTACHIO & FIFE JUNIPER

Sticky fig & port chutney, Barnett's toasted ciabatta **NGC***

MAINS

PAN-FRIED FILLET OF HAKE

Curried shellfish veloute, picked Shetland blue mussels, red grape, crushed potato & spinach **NGC**

TRIO OF GILMOUR'S PORK

Pan-seared loin, slow roasted belly, puffed crackling, charred hispi, dauphinoise potatoes, shallot & apple purée, Aeble cider jus **NGC**

WILD MUSHROOM & CREAMED LEEK RISOTTO

Anster cheddar tuile & toasted cobnuts **V NGC**

BRAISED HIGHLAND OX CHEEK

Smoked mash, roasted carrots, crispy Cavolo Nero, port & thyme jus **NGC**

DESSERTS

FRANGIPANE & POACHED PEAR TARTE

Scottish tablet ice cream **V**

DARK CHOCOLATE PARFAIT

Kingsbarn's tapioca, malt crumb, caramelised white chocolate **V**

SCOTTISH CHEESE PLATE

Morangie Brie, St Andrew's Farmhouse Cheddar, Hebridean Blue, Scottish oatcakes, sticky fig & port chutney **V NGC***

V Vegetarian

V* Vegetarian available

NGC Non Gluten Containing

NGC* Can be Non Gluten Containing