## New Year's Eve

Available 31<sup>st</sup> December 2025 Two-course menu - £65 per person | Three-course menu - £75 per person With a welcome glass of champagne

#### TO START

Duck salad with jalapeño and papaya dressing Slow-cooked duck with Chinese 5 spice and jalapeño papaya emulsion

> Scottish scallops with creamy velouté Pan-fried scallops with bacon crumb and parsley oil

Yasai tempura with Ama Ponzu Japanese-style vegetable tempura with citrus yuzu dressing

Salmon carpaccio with pine nuts and Amalfi lemon Thinly sliced Mediterranean salmon with pine nuts, roquette and Amalfi lemon

#### MAIN COURSES

Dry aged rib eye steak with red wine and juniper sauce Served with fondant potato, baby courgette, baby carrot and red wine juniper berry sauce

Seafood linguine Linguine in white wine sauce with prawns, mussels, calamari, chilli, lemon zest and parsley

Portobello wellington (VG) Portobello mushroom and Italian black kale in puff pastry, served with vegan gravy

Lamb rack with pea purée, mint jus and gratin potato Roasted lamb rack with English pea purée, mint jus and gratin potato

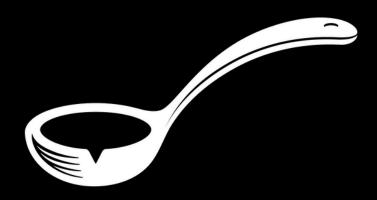
### DESSERTS

Chocolate fondant with fruits of the forest Served with berry compote

Passion fruit cheesecake with mascarpone and mango Creamy cheesecake topped with passion fruit, mango and mascarpone

Black forest cake with cherry gel and chocolate shavings

Rich chocolate sponge with cherry and dark chocolate



# SCOFF & BANTER