

New Year's Eve

Available 31st 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