

NEW YEAR'S EVE

On the hill

Selection of chef's luxury canapés & glass of champagne

STARTER

King oyster mushroom, Jerusalem artichokes,
sunflower seed pesto, smoked garlic consommé (vg)

Dalwhinnie cured venison carpaccio, beetroot, blackberries,
quince port gel, apple marigold (gf)

Botanical gin king prawn & crayfish cocktail, pickled fennel, caviar, dark rye toast

SORBET

Blood orange kir royale granita (v, gf)

MAIN

Wagyu beef fillet, truffle rosti, broccoli, rainbow carrot,
roscoff onion floss, rosemary poivrade butter

Canadian lobster tail, Devon crab arancini, heritage vegetable,
saffron aioli, caramelised lime

Sweet potato millefeuille, wild mushroom confit,
charred cauliflower, honeyed bourbon cream (vg, gf)

DESSERT

Morello crumble tart, Kirsberry
cherry crème anglaise (v)

Baked hazelnut praline cheesecake,
salted caramel fudge ice cream (v)

-

Freshly brewed tea/ coffee with chocolate truffles

£105 PER PERSON
OR £140 PER PERSON WITH ENTRY TO THE
BALLROOM FROM 10PM
INCLUDING A GLASS OF CHAMPAGNE AT MIDNIGHT