

KYLOE HOGMANAY

6 COURSE CELEBRATION DINNER

BELHAVEN SMOKED SALMON TARTS

Lemon & chive crème fraîche

ISLE OF GIGHA OYSTER

Crisp oyster, oyster pannacotta, caviar,
pickled cucumber, chilli jam

ORKNEY HAND DIVED SCALLOP

Seared scallop, smoked roe veloute, seaweed butter, samphire

NORTH BERWICK WOOD PIGEON

Salt baked celeriac, marinated beetroots, black garlic emulsion

HARDIESMILL THICK RIB

Charred leek, corn, 'grass salad', bone marrow, red wine jus

EDINBURGH HONEY PARFAIT

Earl Grey poached pear, frosted hazelnuts,
dark chocolate sorbet

