

CELEBRATE HOGMANAY AT KYLOE

Bring in the New Year with a sparkle,
fizz & five delicious courses...

Canapés & a glass of champagne on arrival



Terrine of Ham Hock, Chicken Liver Parfait & Foie Gras
pineapple & chilli relish, toasted fruit bread

or

Isle of Skye Scallops Three Ways
seared scallop with Jerusalem artichoke puree & Iberico ham,
scallop tempura with Japanese dipping sauce, ceviche with
fennel & pomegranate



Fillet of Aged Scotch Beef
wild mushroom gratin, bone marrow crust,
oxtail marmalade, crispy salsify

or

Butter Poached Fillet of Scrabster Halibut
Scottish langoustine, truffled leeks,
lobster sauce, potato pave



Assiette Gourmande
a selection of our favourite desserts from 2015



A Board of British Cheeses
homemade oatcakes, grapes, celery, mulled apple jelly



Coffee
homemade chocolates

£95 per person

Kyloe | 1-3 Rutland Street | Edinburgh | EH1 2AE
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