

Hogmanay Menu

£50.00

Starters

Bruschetta

Italian bread toasted with olive oil and topped with creamy wild mushrooms

Ribollita

Tuscan bean & vegetable soup

Antipasti

Prosciutto, salami, mortadella, slow roast tomato, caramelised aubergine, baby mozzarella, fried artichoke, olives & bruschetta

Trio di Pesce

Hot smoked, gradvalax & traditionally smoked salmon with horseradish cream and roast beetroot

Haggis

Crisp haggis dumplings on a bed of clapsnot with a cream malt whisky sauce

Mains

Vitello di Nataile

Roast Sirloin of veal with crunchy onion rings, gratin potatoes, roast winter roots & a rich chianti gravy

Capesante

Brochette of Shetland scallops & parma ham over rocket & parmesan shavings with gratin potato and a chive & mustard dressing

Pollo alla Genovese

Pan seared breast of chicken stuffed with sun-blushed tomato, mozzarella & basil carved onto red pesto with gratin potato

Ravioli con Zucca e Castagne

Roast butternut squash & chestnut ravioli with tomato concasse & noisette butter vinaigrette

Polpette

Traditional meatballs made with Aberdeen Angus steak mince, parmesan, oregano, sundried tomato & garlic, cooked in napolì sauce & served over spaghetti

Sweets

Cheesecake

Baileys & white chocolate cheesecake with plum compote

Profiteroles

Chantilly profiteroles with chocolate sauce and chilled anglaise

Formaggi e Biscotti

Gorgonzola with chutney & grapes

Gelato Coppa Mista £4.25

Mixed Italian ice creams, chocolate, strawberry & vanilla

Coffee

Black coffee

White coffee

Tea

Liquer

Grappa

Baileys Irish Cream

Drambie

Glayva

Limoncello

Amaretto