



## Hogmanay Tasting Menu 2025

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### Canapes

*\*Baron Albert Brut NV Champagne*

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### Butternut Squash Soup

Truffle Oil

*\*Vina Esmerelda 2020*

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### Scrabster Scallops

Cauliflower, Almonds, Apples

*\*Picpoul de Pinet, 2019*

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### Shetland Salmon

Soy Glazed, Carrot and White Truffle Risotto

*\*Klosterneuburg Gruner Veltliner 2020*

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### Grapefruit Granita

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### Venison Loin

Shallot Marmalade, Pear, Jus

*\*Rocca Maura St Valentine Lira 2019*

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*Please note that all of our menus are samples and subject to change due to the availability of ingredients.*

**Allergens and dietary requirements:** *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*



**Custard Tart**

Crème Fraîche, Ginger

*\*Elysium Black Muscat*

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**Selection of Tain Fine Cheeses**

served with Chutney, Oatcakes, Fruit

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**Coffee with Mince Pies**

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*\* Wine Pairing an additional £60.00 per person*

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