

1906

NEW YEARS EVE



*Champagne reception in the Ailsa Bar
with chefs selection of hot and cold canapés*

Beetroot Canneloni
with a lemon thyme marscapone & walnut powder

Red Mullet "Portuguese"
pan seared with a shellfish, garlic & fresh tomato ragout

Fillet of Scotch Beef "St Florentine"
*spinach puree, pont neuf potato, sautéed wild mushrooms
& Madeira jus*

Ginger Brulee Brioche
with spiced caramel popcorn and popcorn ice cream

Cherry Chocolate Marquise
with morello cherry sorbet

Coffee & Petit Fours

VEGETARIAN



*Champagne reception in the Ailsa Bar
with chefs selection of hot and cold canapés*

Beetroot Canneloni
with a lemon thyme marscapone & walnut powder

Comte Cheese Royal
*on truffled French toast with sautéed wild mushrooms
& Vere jus*

Pot au Feu of Winter Vegetables
with fennel tart tartin & artichoke puree

Ginger Brulee Brioche
spiced caramel popcorn and popcorn ice cream

Cherry Chocolate Marquise
with morello cherry sorbet

Coffee & Petit Fours