

Hogmanay

AT NESS WALK

£125 per person

MARIS PIPER VELOUTÉ

winter truffle, tarragon foam

SLOW ROAST JERUSALEM ARTICHOKE

*textures of organic beetroot, palm heart,
truffle & chive dressing, coconut foam*

HIGHLAND VENISON TERRINE

*black cherry gel, foie gras parfait cigar, pistachio nut,
Granny Smith apple chutney*

HAND DIVED WEST COAST SCALLOPS

*parsnip purée, lightly spiced oatmeal granola,
honey tuille, braised baby pear*

CHAMPAGNE SORBET

lightly spiced pear gel, rose petal

GRANT'S OF SPEYSIDE FILLET OF BEEF

*szechwan braised red cabbage, beetroot purée, hay smoked baby beetroot, apple shards, sautéed
foie gras, potato fondant, port jus*

PAN SEARED FILLET OF SCOTTISH HALIBUT

*spiced carrot purée, heritage carrot & golden raisin ragu,
baby crayfish, Isle of Lewis mussels, lobster bisque*

WILD MUSHROOM & SPINACH WELLINGTON

*chestnut mushroom purée, confit shallot, honey roast parsnips, brussel sprouts,
chestnut crumb, truffle foam*

CRISPY DUCK BREAST

*celeriac & vanilla purée, salt baked celeriac, sherry glazed plum, s
avoy cabbage fricassee, lavender jus*

ICED CRANACHAN PARFAIT

raspberry gel, shortbread crumb, Drambuie jelly, raspberry & Amaretto sorbet

DARK CHOCOLATE FONDANT

blood orange gel, orange segment, light chocolate mousse, orange ripple ice cream

SELECTION OF SCOTTISH CHEESE

homemade oat wafers, quince jelly, sourdough crostini, seasonal chutney & fruits