



## Hogmanay Menu

Glass of Balfour sparkling wine to start

### STARTER

Pigeon

puy lentils, savoy, cabbage, bacon, redcurrant jus

Wild Mushroom Bruschetta

wild mushrooms, garlic and truffle oil, romesco, toasted sourdough

### MAIN

Roasted Venison

seared venison haunch, parsnips purée, sautéed wild mushrooms and spinach, fried potato pave, red wine jus

Grilled Oyster Mushrooms

smoked parsnips, chimichurri sauce, toasted hazelnut (VG)

### DESSERT

Bread and Butter Panettone

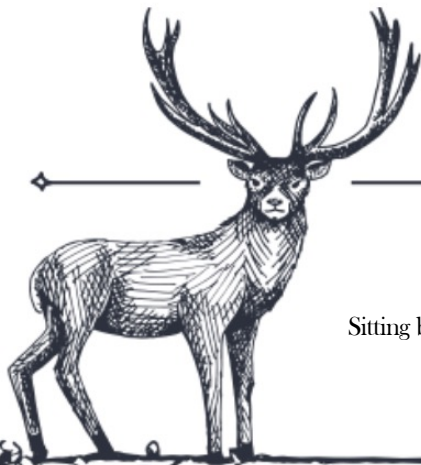
clotted cream

Whisky and Honey Cranachan

toasted oats, winter berries

Dessert is served with a Floralis Moscatel wine

Cheese and Port to finish (Mendoza Malbec Fortified Wine) + Glass of Champagne at the bells



£90pp  
PRE ORDERS ONLY

Sitting between 7-9PM (guests can choose a time within that window). Table is yours for the night including the bells

Pre-booking only - limited availability