

# Hogmanay Dinner

31st December 5.30pm -10pm

When it comes to Hogmanay, Edinburgh does it best. Join us for a glamorous affair complete with an elegant five-course meal and champagne on arrival. Be wowed by entertainment from a live band and enjoy enviable views of Edinburgh Castle – this is the city’s most sought after New Year's Eve dinner party.

Champagne on arrival

Smoked Scottish salmon and Connage Dairy Crowdie cheese bites

Cullen skink velouté with poached smoked haddock and Carroll's Heritage Potatoes

Baked terrine of seasonal game birds, sweet date ketchup and toasted crusty sourdough

Shellfish panna cotta with bitter leaf salad and fresh roasted chestnuts **N**

Roast pepper, plum tomato, courgette and leek terrine, spiced date ketchup and toasted crusty sourdough **V**

Smoked beef short rib, marinated overnight and slow cooked to perfection, served with the classic French side dish of Pommes Anna and bone marrow, fresh watercress and crispy onion

Pan fried fillet of Scottish turbot and Cumbrae, Mull cockles and clams on sea herb risotto

Homemade goat's cheese gnocchi with onion squash and herb salsa verde **V**

One Square Gin and pink grapefruit sorbet, spiced crisp tuile

Chocolate fondant with pistachio ice cream and sour cherries **N**

Freshly brewed tea and coffee

Homemade petit fours from our Pastry Team

**£110 per adult, £50 per 4-12 year old, children aged 3 years and under eat free**

**V** Vegetarian **N** Nuts

Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 1st November 2019. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption. A 10% service charge applies to all bookings. Menu is subject to change.

