

FENNEL RESTAURANT

HOGMANAY MENU

£50 PER PERSON • SITTINGS FROM 5PM

ON ARRIVAL

Canapé

warm rustic bread with homemade caramelised red onion butter (can be gf)

STARTERS

Spiced butternut squash soup crème fraîche and chilli

St Maure goats cheese mousse roasted beetroots, beetroot purée, caramelised pecan nuts, apple, chicory salad and raspberry dressing

Pan seared scallops sweetcorn purée, char-grilled sweetcorn, pickled chanterelles (can be gf)

Tuna tartare crushed avocado and wasabi purée, toasted black sesame seeds, honey & soy reduction, pickled baby ginger (can be gf)

Warm pork and cider terrine apple purée, apple crisp, frisée and watercress salad, wholegrain mustard, honey & whisky dressing

MAIN COURSES

Sea trout mussel broth, Anya potatoes, crispy kale chorizo and vegetable fricassee

6oz fillet steak creamy truffle spinach, fondant potato, whisky peppercorn sauce, baby root vegetables (can be gf)

Loin of venison parsnip and vanilla purée, dauphinoise potatoes, braised venison shoulder ravioli, redcurrant jus, honey glazed heritage carrots

Scallop and lobster risotto lobster bisque, lobster tail, samphire (can be gf)

Purple Anya potato gnocchi winter vegetables, red pesto, roasted pine nuts and crispy basil (can be vegan)

DESSERTS

Pear tart tatin cinnamon ice cream and caramel sauce

Spiced fruit iced parfait brandy anglaise, vanilla ice cream and redcurrants

White chocolate panna cotta cranberry jelly, pistachio crumb and honeycomb

Selection of Scottish cheeses winter chutney and oat cakes

Red wine poached pear winter poached fruit and roasted almonds, vanilla ice cream (vegan) (can be gf)