

FENNEL
IN VERURIE RESTAURANT

HOGMANAY MENU

£45 PER PERSON • SITTINGS FROM 5PM

STARTERS

Celariac & white truffle velouté
served with warm crusty bread

Chicken liver parfait wrapped in Parma ham
red onion marmalade, oatcakes

Smoked salmon & beetroot tartare
pickled cucumber & ginger salad, dill crème fraîche, brioche crumb

Goats cheese bon bons
tomato & chilli jam

Wild mushroom frittata
rocket & parmesan salad

MAIN COURSES

Chicken, bacon & cream cheese wellington
chive mash, carrot pureé, roasted root vegetables, wild mushroom sauce

Duo of beef ~ 4oz beef fillet & slow cooked brisket
fondant potato, white truffle infused celariac pureé, roast carrots, rich port wine jus

Roast fillet of haddock rolled with smoked salmon
saffron crushed new potatoes, buttered fine beans, white wine dill cream sauce

Honey & cracked black pepper glazed duck breast
sweet potato fondant, curly kale, Griottine cherry jus

Mushroom & chestnut roulade
textures of parsnip, mulled wine syrup (v)

DESSERTS

White chocolate cheesecake
dark chocolate mud, passion fruit sorbet

Iced dark chocolate & Bailey's terrine
salted caramel ice cream

Sticky toffee sundae
with Fennel fudge & vanilla bean ice cream

Selection of Devenick Dairy cheese
served with chutney & oatcakes