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HOGMANAY
2025

4 COURSE MENU | £80 PER PERSON

STARTERS

BURRATA WITH ROASTED FIGS, PISTACHIO & TRUFFLE HONEY
Creamy burrata paired with sweet roasted figs, crushed pistachios and a delicate drizzle of truffle honey - a luxurious start to the evening.

SMOKED SALMON CARPACCIO WITH LEMON OIL & CRISPY CAPERS
Thinly sliced smoked salmon dressed with fragrant lemon oil, Crème fraîche, crispy capers and fresh herbs for a light, elegant beginning.

WILD MUSHROOM & TALEGGIO ARANCINI WITH SAFFRON AIOLI
Golden arancini filled with wild mushrooms and melted Taleggio cheese, served with a saffron-infused aioli.

PRIMI

HAGGIS TORTELLONI WITH DRAMBUIE WHISKY SAUCE & CRISPY KALE
Handmade tortelloni filled with award-winning Hornigs haggis, served in a smooth Drambuie whisky cream sauce and topped with crisp kale - a rich Scottish twist on a classic Italian favourite.

VENISON RAGÙ PAPPARDELLE WITH PECORINO SHAVINGS
Slow-cooked Scottish venison served with ribbons of fresh pappardelle and finished with aged Pecorino - a hearty, elegant dish full of winter warmth.

GNOCCHI WITH MASCARPONE & CRISPY SAGE v
Soft handmade gnocchi tossed in a smooth pumpkin sauce, finished with mascarpone and crispy sage - indulgent and full of seasonal warmth.

SECONDI

BEEF FILLET MEDALLIONS WITH BAROLO JUS & TRUFFLE MASH
Tender medallions of prime beef, pan-seared and served with truffle-infused mash and a rich Barolo wine reduction.

PAN-SEARED SEABASS WITH PROSECCO BEURRE BLANC
Crisp-skinned sea bass fillet complemented by a velvety Prosecco butter sauce, served with seasonal greens.

PORCINI MUSHROOM WELLINGTON WITH ROASTED ROOT VEGETABLES v
A flaky pastry filled with porcini mushrooms, spinach and chestnuts, accompanied by roasted root vegetables, a thyme jus and celeriac puree.

DOLCI

CLASSIC TIRAMISU WITH BAILEYS CREAM
Our signature tiramisù infused with Baileys and mascarpone, layered with espresso-soaked Savoiardi biscuits.

WHITE CHOCOLATE & RASPBERRY PANNA COTTA
Silky smooth panna cotta balanced by tangy raspberry coulis and shards of white chocolate.

FESTIVE CANNOLI WITH CHOCOLATE CHIPS & CANDIED ORANGE
Crisp cannoli shells filled with sweet ricotta, chocolate chips and candied orange cream, finished with pistachio crumb and chocolate chips.

CELEBRATE THE NEW YEAR IN TRUE ITALIAN STYLE