

NO. FIFTY  
**CHEYNE**  
*New Year's Eve*

**PRINCIPAL SERVICE ~ £150 PER PERSON**

**PLEASE TAKE YOUR SEATS BETWEEN 7.30pm – 9.30pm TO ENJOY A LANGUID EVENING**

**RECEPTION & CANAPES**

Enjoy a glass of AR Lenoble Grand Cru `Blanc de Blancs` Champagne  
&  
Smoked Salmon with creme fraiche tartlets topped with caviar  
Truffle arancini with cepe puree and grated parmesan

**STARTER**

Tuna tartar on toasted brioche with confit shallot, avocado and yoghurt  
with black garlic soy dressing and Osietra caviar

**FISH COURSE**

Hand dived Orkney scallop and native lobster ravioli with  
shellfish and champagne bisque with baby leaf cress salad

**MEAT COURSE**

50 day aged belted Galloway beef fillet and cheek with cepes and snails,  
parsley creamed potato and smoked bone marrow sauce

**PUDDING**

Raspberry and white chocolate souffle with clotted cream ice cream,  
with Iain's hundreds and thousands

A discretionary 15% service charge will be added to your bill.  
Please inform your waiter if you have any allergies.

NO. FIFTY  
**CHEYNE**  
*New Year's Eve*

**SUNSET SERVICE ~ £130 PER PERSON**

**PLEASE TAKE YOUR SEATS BETWEEN 6pm – 7.15pm TO ENJOY YOUR EVENING**

**RECEPTION**

Enjoy a glass of AR Lenoble Grand Cru `Blanc de Blancs` Champagne

**STARTER**

Tuna tartar on toasted brioche with confit shallot, avocado and yoghurt  
with black garlic soy dressing and Osietra caviar

**MAIN COURSE**

50 day aged belted Galloway beef fillet and cheek with cepes and snails,  
parsley creamed potato and smoked bone marrow sauce

**PUDDING**

Raspberry and white chocolate souffle with clotted cream ice cream,  
with Iain's hundreds and thousands

A discretionary 15% service charge will be added to your bill.  
Please inform your waiter if you have any allergies.