

NO. FIFTY  
**CHEYNE**  
*New Year's Eve*  
2020/21

PRE STARTER

Red and white beetroots with whipped lemon crème fraîche,  
white balsamic vinegar dressing and Oscietra caviar

STARTER

Bluefin tuna ceviche with shallot and soy dressing,  
chilli and sweet salted kumquats with shredded potato crisps

SECOND COURSE

Hand-dived Orkney scallop and native lobster lasagne  
with shellfish and champagne bisque

MEAT COURSE

45 day aged belted Galloway beef fillet, cèpes and snails  
with parsley creamed potato and black garlic sauce

PRE DESSERT

Spiced jam doughnuts with mulled wine cream  
Served with a dram of fortified mulled Normandy cidre

DESSERT

Truffle tiramisu with chocolate and milk crumble and clotted cream ice cream

PETIT FOURS

Lemon zested madeleine with chestnut cream  
and salted toffee chocolate bonbons

£125.00 per person

NO. FIFTY  
**CHEYNE**  
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PRE STARTER

Red and white beetroot with cashew nut cream  
and white balsamic dressing

STARTER

Green bean and artichoke salad with truffle vinaigrette, popped quinoa,  
pickled cranberries and mandarin

SECOND COURSE

Roasted butternut squash with onion and truffle broth

MAIN COURSE

Wild mushroom pearl barley risotto with cepe broth  
and baked Jerusalem artichoke

PRE DESSERT

Lemon sorbet with mulled wine syrup and a dram of fortified mulled Normandy cider

DESSERT

Coconut tapioca pudding with red currant jam,  
cinnamon syrup and cocoa powder

PETIT FOURS

Fruit jellies with minted crystallised sugar

£125.00 per person