

NO. FIFTY
CHEYNE
New Year's Eve

**PLEASE TAKE YOUR SEATS BETWEEN 7.30 – 9.30 TO ENJOY A LANGUID EVENING
£175 PER PERSON**

RECEPTION & CANAPES

Enjoy a glass of AR Lenoble Grand Cru `Blanc de Blancs` Champagne
&
Smoked salmon and yoghurt pancake roulades with pickled cucumber and Exmore Cornish salted caviar
Truffle arancini with cepe puree and grated parmesan

PRE STARTER

Brillat savarin cheese vol-au-vent with truffle, caramelised onion and fresh honeycomb

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

PRE PUDDING

Yoghurt with sorrel and apple granita

PUDDING

Raspberry and white chocolate soufflé 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.