

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 soufflé with clotted cream ice cream, with Iain's hundreds and thousands

**PRINCIPAL SERVICE ~ £175 PER PERSON**

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

**RECEPTION & CANAPES**

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

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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.