

No. FIFTY
CHEYNE
New Year's Eve
2020/21

PRE STARTER

Red and white beetroots with whipped lemon crème fraiche,
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