

NO. FIFTY
CHEYNE

New Years Eve

Principle Menu from 7pm onwards

3 courses | 145 per person

Starters

Quail Ballantine

with parsley mousse, Hen of the wood wild mushrooms and Jerusalem artichoke puree, caramelised quince and truffle sauce

Heritage Beetroot salad

with muscat grape dressing, citrus quinoa with cashew blue cheese and balsamic figs

Orkney scallop and sea bass tartar

with avocado puree and citrus cream fraiche, seaweed pesto and fresh apple, dill pickled cucumber and brioche croutons

Mains

Venison loin

with spiced red cabbage and blackberries, smoked creamed potato with poached chicory and dark chocolate sauce

Whole Dover Sole meunière

with cucumber, grapes, and sea vegetables, chardonnay white wine and caviar sauce

Roasted squash pearl barley risotto

with caramelised pear melted baron bigod cheese and Swiss chard

Aged Beef wellington

to share

with truffle mash and roasted wild mushrooms, with smoked bone marrow sauce

Grill

Choice of two sides per guest for grill dishes

FILLET OF
WILD SEABASS
200g

BELTED GALLOWAY
FILLET
200g

to share
BELTED GALLOWAY
CHATEAUBRIAND
400g

to share
COTE
DE BOEUF
800g

HEREFORD
RIB-EYE
250g

GRILLED ARGENTINIAN
RED PRAWNS
6pcs

Sides

Hispi cabbage with black pepper & soy dressing £7

French fries £6.5 | Add truffle mayonnaise £2

Truffle creamed potatoes £9.50

Heritage carrots, herb emulsion, creme fraiche £7

Puddings

Raspberry soufflé

with white chocolate sauce and clotted cream ice cream

Chocolate fondant

with salted caramel sauce and vanilla ice cream

Clementine and gingerbread trifle

with marmalade and champagne granita