BRASSERIE

PRINCE

HOGMANAY

CHAMPAGNE & CANAPÉS

AMUSE BOUCHE

STARTER

Coquille Saint-Jacques: Baked Orkney Scallop, Gruyère Sauce

MAIN

Roast Fillet of Highland Beef, Potato and Smoked Bacon Terrine

DESSERT

Malt, Apricot and Whisky Layers, Caramelised White Chocolate

CHEESE

Selection of Scottish Cheeses, Truffle Honey, Quince

Tea, Coffee and Petit Fours

£195

v - vegetarian vg - vegan ngci - non gluten containing ingredients

If you require information regarding food allergens in our dishes please ask a member of our team, who will be delighted to ass Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.



