

number one

Christmas Lunch Menu

Monday 25th December 2023

Canapes

(Glass of Champagne)

Amuse Bouche

Starter

Cured duck liver, spiced apple, port, brioche

Hand dived Orkney scallops, jerusalem artichoke, chestnut

Aged Aquerello risotto, pumpkin, parmesan, Perigord truffle

Main Course

North Sea halibut, leek, potato, caviar

Barra Bronze free range turkey, cranberry, bread sauce, stuffing

Dry-aged Dexter Beef, glazed cheek, cauliflower, mustard

Traditional sides for all

Dessert

Selection of IJ Mellis cheese

Balmoral Christmas Pudding, brandy cream, crème anglaise

Maracaibo 65% chocolate bobble, hazelnut, milk ice-cream

Coffee and mince pies

£260 per person

Sommelier's Matched Wines

Matched wines from £50 per person

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Hogmanay Tasting Menu **Sunday 31st December 2023**

Canapes
(Glass of Champagne)

Shetland Squid
sea herbs, caviar

Cured Perigord Duck Liver
apple, celery, brioche

White Truffle Risotto
36-month aged Parmesan

Hand Dived XL Orkney Scallop
leek, smoked roe

Hopetoun Estate Roe Deer
red cabbage, potato and black truffle terrine

Chuaio 70% Chocolate
orange, caramel

Selection of Artisan Cheese

Coffee and Sweeties

£375 per person

Sommelier's Matched Wines

Allow our Sommeliers to complement each course with a matched wine

Tasting Wines £95

Prestige Wines £145