LOCH LEVEN

NEW YEAR'S MENU

Starters

Roasted Parsnip & Chestnut Velouté
Sage oil, crispy shallots, toasted hazelnuts and warm bread
V · VE · GF · DF

Heritage Beetroot Carpaccio
Roasted heritage beetroot, whipped goat's cheese, candied walnuts, beetroot gel and micro salad
V · GF · VE

Pan-Seared King Scallops
Cauliflower purée, crispy pancetta, apple gel and herb oil
GF

Duck Liver, Port & Brandy Parfait
Crispy duck bonbon, orange gel, caramelised red onion and toasted brioche

Main Courses

Scottish Beef Fillet Rossini
Prime beef fillet, seared foie gras, dauphinoise potatoes, wild mushrooms, glazed heritage carrots and red wine jus
GF

Roast Gressingham Duck Breast
Creamed Savoy cabbage, butternut squash purée, thyme fondant potato, glazed baby carrots and cherry & port jus
GF

Pan-Roasted Halibut
Creamy mashed potatoes, carrot purée, tenderstem broccoli, samphire and lemon beurre blanc
GF

Spinach, Butternut Squash & Cranberry Tart
Roasted root vegetables, feta cheese, mildly spiced tomato sauce and micro herbs
V · VE

Desserts

Dark Chocolate & Orange Mousse
Fresh raspberries, raspberry gel and hazelnut crumble
V

Raspberry & Blueberry Crème Brûlée
Crisp caramelised sugar, homemade shortbread and fresh berries
V

Chocolate & Raspberry Délice Tart
Layers of smooth dark chocolate ganache, served with festive sorbet
VE

Selection of Scottish Cheeses
Oatcakes, quince jelly, celery, grapes and apple & fig chutney
V · GF