

# NOBLES HOGMANAY

## Glass of Champagne

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Tea Smoked Duck,  
Spiced Plum Chutney, Cucumber, Green Chilli & Yoghurt Salad

Chestnut Mushroom & Roast Beetroot Pate,  
Tarragon Gel, Pickled Mushroom, Oatcakes (v)

Whisky Cured Loch Etive Sea Trout,  
Charred Cucumber, Pickled Fennel, Dill Mayonnaise

Cullen Skink,  
Chive Oil, Poached Egg, Crispy Leek

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Braised Beef Cheek,  
Scotch Broth Barley Risotto, Salt Baked Beetroot,  
Savoy Cabbage, Port & Cinnamon Jus

Torched Fillet of Hake,  
Orkney Scallop, Puy Lentils, Jerusalem Artichoke, Red Cabbage Puree,  
Scallop Beurre Blanc

Parsnip Gnocchi,  
Crispy Kale, Roast Chestnuts, Shredded Brussels Sprouts,  
Dried Cranberries, Sage Butter (v)

Roast Red Legged Partridge,  
Black Pudding Scotch Egg, Squash Fondant,  
Pear & Fennel Butter, Hazelnut & Black Pudding Crumb

24 Days Matured Black Isle Picanha Steak  
Potato Dauphinoise, Charred Broccoli & Bone Marrow Butter

**£4 Supplement**

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Cheese Course  
Selection of British Cheeses, Beetroot & Apple Chutney, Celery,  
Grapes & Arran Oaties (v)

**£8 Supplement**

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Rhubarb & Honey Iced Parfait,  
Toasted Oats, Whisky & Stem Ginger Syrup, Vanilla Meringue

Salted Chocolate Délice,  
Rose Pistachio & Cardamom Ice Cream, Pistachio Sablé, Rose Jelly

Nobles House Ice Cream

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Petit Fours & Coffee

\*May contain traces of shot. If you have any food allergies please let us know.  
10% discretionary service charge will be added to tables of 6 or more.