



## **Cromlix Hogmanay Menu**

Canapés and Champagne

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Cured Gigha Halibut, Crab and Ginger Salad, Oscietra Caviar

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Winter Truffle and Cep Agnolotti,  
Aged Pecorino and Sweetcorn

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Cromlix Beef Wellington,  
Mushroom Duxelle, Potato Fondant, Chestnut Crusted Parsnip,  
Port Wine Jus

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Warm Vacherin Mont d'Or

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Orange and Dark Chocolate Pave,  
Walnuts, Honey and Ginger Bread Ice Cream

£110.00

*Discretionary 10% service charge will be added to your bill.  
Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.*