




NEW YEAR'S EVE VEGAN MENU


STARTER

White Onion, Thyme & Garlic Soup 
Truffle Oil


INTERMEDIATE

Vegan Haggis, Neeps & Tatties 
Whiskey & Thyme Reduction

MAIN COURSE

Roasted Butternut Squash, Cumin & Lentil Wellington 
Tomato, Chickpea & Spinach Ragù

DESSERT

Rich Chocolate Truffle Mousse 
Flavoured with Whiskey & Coffee, Chocolate Soil, Honeycomb, Vegan Chocolate Chantilly Cream

TO FINISH

Freshly Brewed Coffee & Petit Fours 

 = Vegan

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.
Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.
Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP