

Hogmanay at The Witchery

125ml Witchery Champagne

Grouse, mallard, venison & duck liver terrine en croûte, pickled walnut ketchup

Roast Isle of Skye scallops, Romanesco & caramelised olive puree

Pistachio parfait, blood orange & watercress salad - VEGAN

125ml Hospices Dames Hospitalieres 2015

125ml Riesling Thanissch Berkastler 2017

Tartare of red deer, pickled beetroot, crispy potato & Dijon mustard emulsion

Roast tail of Eyemouth lobster, jardinière of vegetables & Champagne velouté

Truffled celeriac tart, pickled walnut ketchup - VEGAN

125ml Noyer Bret

125ml St Henri Shiraz 2012

Tournedos Rossini, dry-aged fillet of beef with foie gras, spinach & Madeira jus

Roast North Sea halibut, smoked eel & roast Granny Smith apple, celeriac velouté & black garlic

Grilled spiced cauliflower, with freekeh, bhaji, cauliflower humus - VEGAN

125ml Chateau Rauszan Segla 2014

125ml Sancerre Boulay

Anster mature cheddar & truffled Baron Bigot, toasted fruit loaf & honey

70ml Fonseca vintage port

Pavlova, passion fruit sorbet, confit of pineapple & passion fruit syrup

Pink Lady apple tart tatin, warmed custard & Madagascan vanilla ice cream

70ml Doisy Védrières

Speciality tea or Lavazza coffee, with homemade petit four

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TOURNEDOS ROSSINI

Dry aged fillet of beef with foie gras, spinach & Madeira jus

or

ROAST NORTH SEA HALIBUT

*Smoked eel & roast granny smith apple,
Celeriac velouté & black garlic*

or

GRILLED SPICED CAULIFLOWER

with freekeh, bhaji, cauliflower humus

125ml Chateau Rauszan Segla 2014

125ml Sancerre Boulay

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ANSTER MATURE CHEDDAR

with truffled baron bigot, toasted fruit loaf & Edinburgh honey
70ml Fonseca vintage port

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PAVLOVA

with passion fruit sorbet, confit of pineapple & passion fruit syrup

or

PINK LADY APPLE TART TATIN

with warmed custard & Madagascan vanilla ice cream

70ml Doisy Vedrines

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TEA OR COFFEE & PETIT FOURS