



Vegetarian Hogmanay Menu

£67.50 per person



- Canapes and prosecco reception in Miro's Bar -

- Amuse Bouche -

whipped goats' cheese, saffron poached pear, candied walnut

- To start -

mushroom risotto

king oyster mushroom, crispy quail egg

- Intermediate -

roasted onion soup

thyme, garlic, crispy shallots, basil oil

- Main course -

parmesan gnocchi

sage toasted pine nuts, tender stem broccoli, truffle foam

- Pre-dessert -

pina colada

- Dessert -

vanilla cheesecake

chocolate Chantilly, orange

- To finish -

freshly brewed tea or coffee, petit fours



Hogmanay Menu
£79.95 per person



- Canapes and prosecco reception in Miro's Bar -

- Amuse Bouche -

whipped goats' cheese, saffron poached pear, candied walnut

- To start -

confit pork belly

puy lentil, caramelised apple jus

- Intermediate -

scallop

cauliflower velouté, shallot ring, basil oil

- Main course -

venison loin

creamed brussel sprouts, piccolo parsnip, spiced carrot puree, Baharat sauce

- Pre-dessert -

pina colada

- Dessert -

vanilla cheesecake

chocolate Chantilly, orange

- To finish -

freshly brewed tea or coffee, petit fours