



Commons Club

Hogmanay 2024

CHAMPAGNE & CANAPES

Veuve Clicquot festive cocktail
(non alcoholic option available upon request)

Gnocco fritto, Wagyu bresaola, aged parmesan custard.
Belhaven smoked salmon mousse cigars, dill emulsion, bitter lemon.
Garden pea, heritage tomato, goats curd tartlet.
Warm house made brioche loaf served with truffle whipped Edinburgh cultured butter

TO START

Baked Orkney hand dive scallop
champagne velouté, 1295 caviar

TO FOLLOW

Scottish lobster
crab, lemon oil, elderflower vinegar gel, almond, green apple consommé

MAIN

Highland venison
salt baked heritage beetroot, bramble, charred shallot, Jerusalem artichoke,
black winter truffle jus

THE AFTER

Chocolate
70% dark chocolate mousse, coffee caramel, mascarpone ice cream

TO FINISH

I. J. Mellis cheeseboard
selection of continental cheeses, chutney, oatcakes

250 PER PERSON

GF GLUTEN-FREE | V VEGETARIAN | VG VEGAN

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.