

Commons Club

HOGMANAY MENU (8pm - Midnight)

RISOTTO ACQUERELLO (V)

aged carnaroli rice, charred tomatoes, basil, beurre blanc & gold leaf

SCOTTISH LOBSTER

dashi heritage carrots, champagne and caviar, bisque air

COMTE TARTLET (V)

artichoke, garden peas, black olive

VEAL

sweetbreads, asparagus, tarragon espuma, whiskey gel

CHESTNUT GNOCCHI (V)

Scottish wild mushrooms, candy macadamia, kale

CARAMELISED WHITE CHOCOLATE (V)

apricot mousse, fresh apricots, lemon and crème fraîche sorbet

SCOTTISH CHEESE BOARD

chef selection of Scottish cheeses, seaweed chutney, Arran oatcakes

**5 COURSES WITH CANAPES AND CHAMPAGNE
INCLUDES ROOF TERRACE EXPERIENCE FOR 'THE BELLS'
£250**

VG VEGAN | V VEGETARIAN

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.