

number one

Christmas Lunch Menu

Wednesday 25th December 2024

Canapés

(Glass of Champagne)

Amuse Bouche

Starter

Cured duck liver, quince, pistachio, brioche

Hand dived Orkney scallops, butternut squash, pumpkin seed, sea herbs

Aged Aquerello risotto, cauliflower, 36-month aged parmesan, Perigord truffle

Main Course

North Sea halibut, Jerusalem artichoke, hazelnut

Barra Bronze free range turkey, cranberry, bread sauce, stuffing

Sirloin of Aberdeen Angus, glazed cheek, alliums

Traditional sides for all

Dessert

Selection of IJ Mellis cheese

Balmoral Christmas Pudding, brandy cream, crème anglaise

65% chocolate bobble, chestnut, spiced gingerbread

Coffee and mince pies

£285

Sommelier's Matched Wines

Matched wines from £60 per person

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Hogmanay Tasting Menu **Tuesday 31st December 2024**

Canapes

(Glass of Champagne)

Shetland Salmon

sea herbs, caviar

Cured Perigord Duck Liver

quince, gingerbread

White Truffle Risotto

36-month aged Parmesan

Hand Dived XL Orkney Scallop

jerusalem artichoke

Sirloin of Beef

sweetbread, truffle rosti, green peppercorn

Dulcey Chocolate

hazelnut, caramel, praline

Coffee and Sweeties

Champagne and Fireworks

£380 per person

Sommelier's Matched Wines

Allow our Sommeliers to complement each course with their matched wines

Tasting Wines £95

Prestige Wines £145