



HOGMANAY DINNER MENU

18:00 - 20:30

Thank you for choosing to celebrate Hogmanay with us at Seafood Ristorante. Our focus this evening is exquisite flavours matched with a relaxed service atmosphere which will combine for an special evening to end the year. Toast to the new year with elegance, indulgence, and stunning coastal charm. We hope you enjoy your evening with us.

Two Courses £85 | Three Courses £98



Natural Islay Oysters
red wine & shallot vinaigrette
£4.9 each

STARTERS

John Ross of Aberdeen Smoked Salmon
East Neuk crab crumpets

Hand Dived Orkney Scallops
"white curry"

East Neuk Lobster "Lasagna"
Poached langoustine, lobster bisque, armagnac
£20 supplement

Hand Cut Spaghetti
Scottish girolles, winter truffle, 36 month aged parmesan

Classic Steak Tartare
St Ewes yolk, beef fat brioche, bacon jam



M A I N S

Steamed Day Boat Halibut
"potted shrimp"

Scrabster Wild Turbot
Poached in Red Wine
salsify, celeriac, wild mushroom

Roasted Shetland Monkfish
To share for two
butter sauce, new potatoes, green salad

Warm Salad of Winter Vegetables
crown prince squash, artichoke, whipped goats cheese

Fillet of Scotch Beef
Bourguignon style
braised ox cheek, Alsace bacon, creamed potatoes

S I D E S

Mixed greens with garlic and chilli - £8 Creamed Potato- £7 Buttered New Potatoes - £7



D E S S E R T

Tiramisu
espresso, coffee ice cream

Tarte Tatin
Tahitian vanilla ice cream, whisky caramel sauce

Valrhona Guanaja Dark Chocolate Mouse
malted milk ice cream

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
(Six Cheese Selection - £10 supplement)

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.
One course priced individually at £70 | A discretionary 12.5% service charge will be added to your bill.