



the Seafood Ristorante

NEW YEARS DAY LUNCH

12:30 - 15:00

Thank you for joining us for New Year's Day lunch at The Seafood Ristorante. Settle in, enjoy the coastal views and let us look after you as we welcome the year ahead with delicious food and good company. We hope you have a wonderful afternoon with us.

Two Courses £60 | Three Courses £70



Bloody or Virgin Mary - 12

house mix, Gordal olive

Natural Islay Oysters

red wine & shallot vinaigrette

£4.9 each

STARTERS

John Ross of Aberdeen Smoked Salmon

sour cream, avocado, tattie scones

Hand Dived Baked Orkney Scallops

"Asian Style"

£10 supplement

Crown Prince Pumpkin Risotto

gorgonzola dolce, sage, walnuts

Scottish Game & Winter Vegetable Soup

Winter truffle & puff pastry

Classic Steak Tartare

St Ewes yolk, beef fat brioche, bacon jam



M A I N S

Smoked Haddock "Rarebit"
crushed potatoes, braised leeks

Roasted Shetland Cod
buttered spinach, warm tartar butter sauce

East Neuk Crab Spaghetti
spiced shellfish bisque

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

Beef Bourguignon
Slow cooked ox cheek, Alsace bacon, creamed potatoes

Corn Fed Chicken "Coq au Vin"
creamed potatoes and winter vegetables
to share for two

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

Cremé Caramel
golden raisins & dark rum

Dark Chocolate & Mint Marquise
pistachio 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 not available on this menu | A discretionary 12.5% service charge will be added to your bill.