

## Hogmanay Tasting Menu

Tuesday 31st December 2024

We pride ourselves on using the best our Scottish larder has to offer. By sourcing local and seasonal ingredients to create our dishes we aim to give our guests a true taste of Scotland at One Devonshire Gardens.

Glass of Lombard Champagne & Amuse-bouche

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West Coast Crab Tart Pickled Kohlrabi, Crab Emulsion, Pink Grapefruit Dressing

> Smoked Duck Breast Compressed Melon, Feta, Pickled Carrot

**Roast North Sea Turbot** Jerusalem Artichoke, Champaigne and Caviar Sauce

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*Wild Inverness-Shire Venison Roast Squash, Walnuts, Winter Chanterelles* 

> **Poached Granny Smith Apple** Rosemary, Yoghurt

Whisky and Chocolate Cremieux Coffee, Caramel, Whisky Ice Cream

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£99 per person

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

A discretionary service charge of 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.