

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

HOGMANAY 2024

£75 per adult £25 per child

STARTERS

SCALLOPS

Pan seared scallops served with saffron cauliflower puree & smoked pancetta dust micro flowers (GF/DF)

SCOTCH EGG

Quail's egg bound in minced venison, panko crumbs. Served with micro salad, pickled radish & smoked paprika aioli (GF, DF)

SPRING ROLL

Pulled mulled wine beef brisket spring roll, port & madeira glaze

SMOKED DUCK

Slices of smoked duck breast served with Cointreau gel, tuille case & micro salad (GF, DF)

TIMBALE

Avocado, heritage carrot, pickled cucumber timbale & toasted garlic sourdough (V, GFA, DF, VGA)

MAINS

BEEF WELLINGTON

Fillet steak, wrapped in Parma ham and wild mushroom duxelles, encased in crisp puff pastry. Served with beer-infused mash, heritage carrots, and red wine jus

CHICKEN PITHIVIER

Roast chicken with sage and cranberry in a flaky puff pastry, served with fondant potato and seasonal vegetables

SALMON

Wrapped in golden and green courgette, served with asparagus, caper & langoustine velouté, and a crisp langoustine tuille taco (GFA/DFA)

VENISON

Pistachio-crusting venison fillet with Cajun-spiced apple savoy cabbage, heritage carrots, fondant potato, and blackberry jus (DF, GF)

ROAST SQUASH

Stuffed with festive spiced puy lentils, Mediterranean vegetables, and a 5-herb crust, drizzled with gazpacho sauce (DF, VGN)

DESSERTS

FONDANT

Rich dark chocolate fondant, served with vanilla pod ice cream and dusted with red berries (V)

THE BOMB

Triple-layered strawberry, white, and dark chocolate ice cream with a strawberry compote centre, topped with macerated black peppered strawberries (V)

BAKED PEACH

Whole peach poached in orange and mango liqueur, served with blood orange sorbet (VGN, GF, DF)

BANOFFEE STICKY TOFFEE

Warm sticky toffee sponge with sweet toffee sauce, caramelised banana slices, and salted caramel ice cream (V, VGA, GFA)

PANNA COTTA

Layers of blueberry and fig compote with panna cotta, topped with freeze-dried lemon slice and served with lemon and mixed spice shortbread (GFA, V)

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HOGMANAY
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PARTY SCHEDULE

18.30

ARRIVAL DRINKS

Canapes & welcome fizz

19.15

CALL TO DINNER

19.30

DINNER SERVED

21.30

LIVE MUSIC

23:00

EVENING BUFFET

Macaroni & stovies

Vegan and vegetarian options available upon
request

00.00

THE BELLS

01:30

LAST ORDERS AT THE BAR

02.00

RESTAURANT CLOSES

Children are welcome! Kids games, movies and crafts available in our
private dining rooms.