

# FISH SHOP

RESTAURANT & FISHMONGERS

## HOGMANAY MENU

*£95 per person - 1st seating*

*£105 - 2nd seating, includes champagne at the bells*

*£65.00 - wine pairing option*

Macduff crab crumpet

Anchovy toast with confit garlic

*Gusbourne Brut, Kent, England 2020*

Macduff lobster and leek terrine, smoked mackerel cream and endive

*Malvazija, Gašper, Goriška Brda, Slovenia 2022*

Oban scallop boudin with crab soup, red pepper and pumpkin

*Friulano, Specogna, Friuli-Venezia Giulia, Italy 2022*

Monkfish 'wellington', king oyster mushroom and chicken jus.

*Pouilly-Fuissé, Dominique Cornin, Burgundy France 2022*

Stem ginger steamed pudding with mulled fruits, whisky custard, whipped cream fraiche

*Loire de L'oeil, VT, "Renaissance", Domaine Rotier, Gaillac, France 2018*

Tea & coffee with chocolate truffles



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information.

If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate.

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.

# FISH SHOP

RESTAURANT & FISHMONGERS

## HOGMANAY MENU

*£95 per person - 1st seating*

*£105 - 2nd seating, includes champagne at the bells*

*£85.00 - premium wine pairing option*

Macduff crab crumpet

Anchovy toast with confit garlic

*Blanc de Blancs, Laherte Frères, Champagne, France NV*

Macduff lobster and leek terrine, smoked mackerel cream and endive

*Chasselas, Mont Sur Rolle Grand Cru, Maison Blanche, La Côte, Switzerland 2022*

Oban scallop boudin with crab soup, red pepper and pumpkin

*Rully "Montmorin", Domaine Jean Chartron, Burgundy, France 2020*

Monkfish 'wellington', king oyster mushroom and chicken jus.

*Pinot Noir, Danbury Ridge, Essex, England 2021*

Stem ginger steamed pudding with mulled fruits, whisky custard, whipped cream fraiche

*Late Harvest Tokaji, Oremus, Tokaj, Hungary 2018*

Tea & coffee with chocolate truffles



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information.

If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate.

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.