



New Year's Eve Dinner at Oblò

Thursday 31st December

Welcome drinks & canapés served from 6.30pm, dinner served at 7.15pm
£35.95 per person for 6 courses - booking essential & deposit required

Prosecco & Canapés

Starters

Lightly Spiced Butternut Squash Soup

Pan Seared King Scallops & Black Pudding Bon Bons with Pea Purée

Chicken & Pancetta Terrine with Spiced Sweet Corn Relish, Sweet Corn Fritter & Sourdough Bread

Goats Cheese, Spinach & Wild Mushroom Tart with Red Onion Jam & Rocket

Champagne Sorbet with Strawberries

Main Courses

Duo of Lamb Braised Shoulder Hot Pot & Roasted Rack with Dauphinoise Potatoes & Baby Veg,

Redcurrant & Mint Jus

Grilled Cod Loin with tomato, Chorizo & Mixed Bean Cassoulet

Root Vegetable Risotto with Rocket & a Parsnip Crisp

Braised Feather blade of Beef with Wholegrain Mustard Mash, Buttered Cumin Carrots, Parsnip Crisps
& Red Wine Jus

Desserts

Trio of Chocolate - Warm Chocolate Brownie, Chocolate Tart & Chocolate Fudge Brownie ice Cream

Bailey's Crème Brûlée with Homemade Shortbread & Ice Cream

Selection of Giacopazzi's Ice Cream

Mini Scottish Cheeseboard

Tea & Coffee