

NEW YEAR'S EVE

5 courses £35 – wine pairing £20
7 courses £50 – wine pairing £25

LOBSTER & SCOTTISH LANGOUSTINE BISQUE

kaffir lime, lemongrass

JOSEPH PERRIER BRUT NV CHAMPAGNE

or

SCOTTISH OYSTERS

apple mignonette

JOSEPH PERRIER BRUT NV CHAMPAGNE

BRADAN ORACH

potato pancake, pickled radish, sour cream, keta

PICPOUL DE PINET

DEVONSHIRE CRAB TORTELLINI (7 COURSE MENU ONLY)

crab meat, lemon oil

AWATERE PASS SAUVIGNON BLANC

PAN-FRIED TURBOT*

Manila clams, celeriac, apple, 'Nduja sausage

LOCH FYNE GRILLO

GRILLED SCOTTISH SALMON FILLET (7 COURSE MENU ONLY)

whipped avocado, crab salad, samphire, chilli & coriander dressing

LOCH FYNE FRAPPATO

CHOCOLATE TART

clotted cream, smoked sea salt

FERNANDO DE CASTILLA ANTIQUE PEDRO XIMENEZ

BLACK BOMBER CHEESE

rough Scottish oatcakes, golden beetroot piccalilli

TAYLOR'S LBV PORT

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfynefoodandgrill.co.uk. All service charges, cash and credit/debit card tips are paid in full to our team members. Supplemental charges may apply to some dishes in addition to the stated price on set, party and event menus. No vouchers, offers or promotions may be used with the Christmas menus except for Loch Fyne Friends Card.