



Hogmanay - Ringing in the New Year Sunday 31 December **

Let's welcome the New Year with open arms and a fantastic feast!
For an intimate and memorable experience, join us for a special Hogmanay celebration.
There will be one sitting with our opening hours extended to count down the bells with us.

**Reserve a table now by emailing: thebrasserie@ed.ac.uk
or call: +44 (0) 131 651 2142**

Amuse Bouche

Starters

Monkfish & salmon mosaic
Confit leek, lemon purée, buttermilk & nasturtium oil, keta caviar

Heritage beetroot tartare
Apple, celeriac, crème fraîche

Smoked duck breast & confit leg terrine
Port roasted fig, brioche, foraged winter mushrooms

Mains

Scottish venison loin
Celeriac fondant, pickled red cabbage, savoy cabbage, hazelnuts

North sea halibut
Saffron parmentière potatoes, Scottish shellfish velouté, charred spring onion

Isle of Mull cheddar soufflé
Wilted spinach, candied walnuts, purple sprouting broccoli, brown butter

Roast guinea fowl supreme
Confit potato, cauli cheese croquette, leek veloute

Desserts

Farmhouse scottish cheeses
Frozen grapes, Arran oatcakes, spiced pear & apple chutney

Coconut & rum rice pudding
Caramelised pineapple, lime arancini

Amedei chocolate tart
Thyme meringue, honeycomb, vanilla bean ice cream

**4-courses and
a glass of Prosecco
on arrival,
£79 per person
- 31st December
2023**