

THE FIVE ALLS

Happy New Year from Sebastian, Lana and the team!
2016

Canapés and house cocktail

To Start

pressed buffalo mozzarella, courgette and tomato terrine with tapenade crostini
buckwheat blini with beetroot, smoked trout, horseradish and pickled cucumber
warm salad of ham hock, string beans, crispy pig bits and a poached duck egg
sun-blushed tomato and goat's cheese twice baked soufflé with basil veloute
sashimi of tuna with soy, wasabi and pickled ginger

To Follow

roast peppered haunch of venison with haggis, neeps, tatties, savoy cabbage and cranberries
blackend cod fillet with glass noodles, bok choy, ginger, scallions and coriander
lamb 'two ways' with imam bayildi, spiced couscous and garlic cream
'tagliata' of grilled beef rib with garlic roasties, rocket, wild mushrooms and parmesan shavings
grilled halloumi cheese and vegetable kebabs in flatbread with guacamole and couscous

To Finish

lemon meringue tart
selection of french artisan cheeses with chutney, pickles and toast
tarte tatin of apples, caramel sauce and xmas pudding ice-cream
warm bitter chocolate and pear tart with crème fraiche
'affogato' baileys ice cream with espresso coffee

Please let us know about any allergies you have before ordering your meal
Dinner @ £65 per person; Inc. vat and service charge

Live music; and DJ
Dress; Lounge