

HOGMANAY 2026

5
Course
£75

Amuse

Butternut squash velouté Ciabatta crouton (vg)

Starters

King scallop Bacon crumb, caviar, roast tomato velouté

Haggis, neeps & tatties Crispy onion, Arran mustard cream

Smoked salmon & cray fish Lime mayo, baby gem, basil brioche

Spiced carrot panna cotta (VG)

Intermediate

Blood orange sorbet

Mains

Filet of beef Caramelised onion purée, king oyster mushroom, hand cut chips, whisky mustard sauce

Venison saddle Fondant carrot, pot Neuf, brambles, crispy pancetta

Harissa butternut squash Chickpea tagine, roasted red onion, minted yoghurt (vg)

Supreme of chicken Buttered mash, roasted root vegetables. Yorkshire pudding, chicken jus

Baked seabass Butter bean stew, charred leek, sauce Provençal

Desserts

Ginger pudding Toffee sauce, vanilla ice cream

Apple crumble cake Aerated custard

Black forest cheesecake

Dundee Tart Mince pie ice-cream (vg)



All reservations must be secured with valid credit card details. No money will be taken on booking. This card will only be charged at £20 per person in the event of a no-show on the day of the booking, or a late cancellation less than 24 hours in advance. Please note that dishes are prepared in a kitchen where major allergens are present. A discretionary service charge of 12.5% will be added to your final bill. Should you require more information, please contact reservations@twentyprincesstreet.co.uk