

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

NEW YEARS EVE MENU

STARTERS

- Cock a leekie soup served with sourdough bread
- Pan seared scallops, celeriac puree, apple and hazelnuts
- V Tomato and mozzarella salad with lovage and pistachio pesto and spiced gazpacho
- Charcuterie board
- Selection of meats & cheeses from small artisan suppliers in various regions of the UK and Italy

BLOOD ORANGE SORBET

MAINS

- Sous vide chicken breast, served with potato gnocchi, courgette ribbons and a tomato and olive sauce
- Fillet of cod with crispy hens egg, steamed mussels, crushed charlotte potatoes and chive butter sauce
- Veal osso bucco with pomme puree, roscoff onion, carrot, gremolata and a veal jus
- Roast Suckling Pig, pre-order required.
- Oven-roasted suckling pig with potato fondant, apple puree and sprouting broccoli
- Vegetarian wellington with beetroot and mushroom. Dauphinoise potatoes and red wine shallot jus

DESSERT

- Basil Panna cotta with macerated balsamic strawberries and langues de chat
- Chocolate mousse with honey comb and salted caramel ice cream
- Miss money pennies cheese cake
- Cheeseboard

£50 per person - £25 per person deposit. Pre order for all tables of over 6 covers please.

Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full using the original method of payment.

All of our dishes are prepared fresh, should you have allergies & intolerances please speak to our restaurant team.
Please be advised our kitchen does use nuts, food may contain traces