



31st December 2017

£60 for 5 Courses

Glass of Champagne on arrival

Artichoke soup

gruyère beignet

Gin cured salmon

fennel, beetroot & lime sorbet

Baked Halibut

chicory, parsley & pistachio crust

Venison saddle

pancetta, celeriac, lingonberry, game & walnut pithiver

Scottish cheeses

truffle honey & pickled grapes

or

Dark & white chocolate delice

matcha tea ice cream & cherries

All our dishes are made fresh to order, please allow time for certain items.

Please inform your server if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to tables of 8 or more.

THE BON VIVANT

EST. 2008

31st December 2017

£60 for 5 Courses

Glass of Champagne on arrival

Artichoke soup

gruyere beignet

Golden beetroot

Ailsa craig goats cheese, chestnut & fig

Burnt leek panna cotta

Carrot, golden raisins & seed granola

Roast pumpkin ravioli

Sage, creamed swiss chard & pickled walnuts

Scottish cheeses

truffle honey & pickled grapes

or

Dark & white chocolate delice

matcha tea ice cream & cherries

All our dishes are made fresh to order, please allow time for certain items.

Please inform your server if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to tables of 8 or more.