

# number one

## **Christmas Lunch Menu**

Wednesday 25th December 2024

### **Canapes**

(Glass of Champagne)

### **Amuse Bouche**

### **Starter**

Cured duck liver, quince, pistachio, brioche

Hand dived Orkney scallops, butternut squash, pumpkin seed, sea herbs Aged

Aquerello risotto, cauliflower, 36-month aged parmesan, Perigord truffle

### **Main Course**

North Sea halibut, jerusalem artichoke, hazelnut

Barra Bronze free range turkey, cranberry, bread sauce, stuffing

Sirloin of Aberdeen Angus, glazed cheek, alliums

*Traditional sides for all*

### **Dessert**

Selection of IJ Mellis cheese

Balmoral Christmas Pudding, brandy cream, crème anglaise

65% chocolate bobble, chestnut, spiced gingerbread

### **Coffee and mince pies**

**£285**

### **Sommelier's Matched Wines**

Matched wines from £60 per person

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## **Hogmanay Tasting Menu** **Tuesday 31st December 2024**

### **Canapes**

*(Glass of Champagne)*

### **Shetland Salmon**

sea herbs, caviar

### **Cured Perigord Duck Liver**

quince, gingerbread

### **White Truffle Risotto**

36-month aged Parmesan

### **Hand Dived XL Orkney Scallop**

jerusalem artichoke

### **Sirloin of Beef**

sweetbread, truffle rosti, green peppercorn

### **Dulcey Chocolate**

hazelnut, caramel, praline

### **Coffee and Sweeties**

### ***Champagne and Fireworks***

**£380 per person**

### **Sommelier's Matched Wines**

*Allow our Sommeliers to complement each course with their matched wines*

**Tasting Wines £95**

**Prestige Wines £145**