



HOGMANAY DINNER AT LA VISTA

STARTER

Nduja Arancini

Calabrian Sauce, Giardiniera Basil Crisp

Orkney Hand Dived Scallops

Broad Beans, Pea Texture, Guanciale, Parmesan Foam

Smoked Salmon & Avocado Tartare

Dill Crème Fraiche, Aged Balsamic, Ciabatta Crisp

Beetroot Carpaccio

Goats Cheese, Spelt, Candied Walnuts, Dressed Rocket (V)

MAIN COURSE

8oz Fillet Steak

Whipped Polenta, Tenderstem Broccoli, Salsa Verde

Pan Seared Atlantic Sea Trout

Hasselback Potatoes, Artichoke, Spinach, Cannellini Beans

Cornfed Chicken Breast

“La Tua Haggis” Gnocchi, Confit Glaze Carrot, Whisky Jus

Mushroom and Spinach Risotto

Truffle, Mascarpone, Tarragon (V)

DESSERT

Espresso Panna Cotta

Chocolate Soil

Limoncello Baba



Mascarpone Cream, Lemon Balm

Trio of Italian Cheeses

Grapes, Crackers, Quince Jelly

Vegan Chocolate Mousse

Raspberry Gel, Candied Hazelnuts (V)



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.