

New
Year



II

THE ALBYN

BAR & RESTAURANT

~ NEW YEAR ~
2025



BAR TICKET

£55 PER PERSON

ARRIVAL
FROM 7:00PM

*with
Live Music
from singer,
Sola*

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Chef's snacks and drink on arrival

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Mini selection of cured meats
and Scottish and European cheeses

Spiced mixed nuts, glazed figs,
red wine poached pear

Beef shin croquettes, pork and sage
sausage roll, roasted chestnut,
sage and shallot quiche, whipped
goat cheese tarts with
redcurrant chutney

Selection of sweet offerings

*(allergens: gluten, milk, egg, celery,
tree nuts, soya, sulphites)*

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Vegetarian and gluten free bar ticket options
available (must specify when booking)



II

~ NEW YEAR ~
2025

£125 PER PERSON

ARRIVAL FROM 7:00PM

Chef's snacks and drink
on arrival

* * * *

with
Live Music
from singer,
Sola

STARTERS

SCALLOP



Champagne beurre blanc, pickled rhubarb
and apple, avruga pearls (🌾)
(allergens; shellfish, sulfites, dairy)

CONFIT DUCK TERRINE

Spiced pear & cranberry chutney,
pickled walnut, toasted sourdough crisp (🌾)
(allergens; tree nut, sulfites)

CHICKEN LOLLIPOP

Pickled fennel & radish salad,
blood orange glaze (🌾)

ARTICHOKE VELOUTÉ



Roasted artichoke, crispy parsnips,
truffle oil (🌾) (🥚)

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COCONUT SORBET

Frozen cherry ribbons (🌾) (🥚) (🌾)

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MAINS

CENTRE CUT FILLET

Beef shin croquette, sautéed asparagus and tender
stem, roasted heritage baby tomato, pomme purée,
celeriac purée, bone marrow red wine jus (🌾)
(allergens; gluten, egg, celery, sulfites)

SEARED HALIBUT



Seared halibut, poached langoustine tail, yellow
beetroot fondant, buttery turnip mash, fried
samphire, langoustine bisque, chive oil (🌾)
(allergens; fish, shellfish, gluten, dairy, sulfites)



M A I N S

(continued)

ROAST PORK BELLY

Roasted pork belly crackling, black pudding dauphinois, braised spiced red cabbage, heritage baby carrots, orange and honey glaze (V) (allergens; dairy, sulfites)

SALT BAKED CELERIAC

Celeriac steak, black garlic purée, wilted Tuscan kale, red wine glaze (V) (P) (allergens; celery, sulfites)

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D E S S E R T S

CRANACHAN

Raspberry cheesecake, honey tuille, toasted oat granola, whisky ice cream (V) (P) (allergens; dairy, gluten, sulfites)

DELICE

Dark chocolate, coffee mousse, chocolate crackling, rum crème fraîche, chocolate sauce (V) (allergens; dairy, nuts)

PUMPKIN MERINGUE PIE

Sweet pastry base, creamy sweet pumpkin cream, toasted vegan meringue (V) (P)

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T O F I N I S H

CHEESE BOARD

Selection of artisanal Scottish cheeses, quince, caramelized onion chutney, grapes, fine Scottish crackers (V) (P) (allergens; dairy, gluten, sulfites)



(V) Vegan, (P) Vegetarian, (V) Gluten Free,
(V) Gluten Free Option, (P) Dairy Free

Please speak to a member of staff for more information on dietary/allergy requirements.