

ABERDEEN
STREET
SOCIAL

DINNER SOCIAL
December 31st 2018

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5 courses – 850
Wine Paring – 350

Home baked whole meal bread and whipped salted butter

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Celeriac and Bramley apple veloute, stilton, walnut

Ca' Di Rajo Prosecco

∞

Pressed Barbary duck and foie gras, truffle dressed vegetables

Long Yarn, Adelaide Hills, Australia, Pinot Noir 2015

or

Roast butternut squash agnolotti, sage, amoretti crumb

Marc Kreydenweiss, Alsace, France, Riesling 2015

∞

Galloway beef tenderloin and cheek, king oyster mushroom,
roscoff onion, black cabbage

Finca Allende, Rioja, Spain, Tempranillo 2010

or

Pearl barley and spelt casserole, roasted winter vegetables

Domain Vincent Girardin, Burgundy, France, Chardonnay 2014

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70% chocolate yule log, coconut and rum sorbet

Graham 10 yrs Tawny Port

∞

Mini mince pies

10% service charge applies