



## HOGMANAY AT THE POMPADOUR BY GALVIN



Celebrate 2019 with an unforgettable menu created by award-winning Head Chef Dan Ashmore and a front row seat for the spectacular fireworks display from Edinburgh Castle.

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### 7-COURSE HOGMANAY TASTING MENU

Glass of Champagne on arrival

Salt baked crapaudine beetroot, balsamic vinegar ice cream, toasted hazelnut

Terrine of Scottish chicken, foie gras & truffle, BBQ leeks

Scallop, yeasted cauliflower & chicken wing

Roast wild seabass, dashi poached oyster & raddish

Venison Wellington grand veneur, beetroot & berries

Brie de Meaux with truffle, grape chutney & oatcakes

Prune & Armagnac soufflé, Armagnac ice cream

Tea, coffee and petit fours

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**£265 per person**

**£350 per person with pairing wines**

To book please call 0131 222 8945  
or email [pompadour.reservations@waldorfastoria.com](mailto:pompadour.reservations@waldorfastoria.com)