



Hogmanay Menu

STARTER

Organic Inverawe gravadlax with pickled cucumber, beetroot rhubarb liqueur jelly, dill mayonnaise and black bread crumb

2014 Mas la Chevalière, Viognier, Languedoc, France [13.5%]

A beautiful vineyard located just south of the town of Beziers. Delicate apricot and white stone fruit character with a lingering aromatic finish.

SOUP

Roasted East Lothian cauliflower and black winter truffles creamed soup with walnut oil

2013 Azamor, Azamor, Alentejo, Portugal [14.5%]

A unique Portuguese wine blended with seven different grape varietals, with an abundance of delicious soft fruit flavours.

MAIN

Burnside Farm venison loin with celeriac mash, rowan berry relish and game sausage roll

2011 Izadi, Rioja Reserva, Rioja, Spain [14%]

A beautifully elegant, round Rioja aged for 4 years in barrel and bottle before release; intense with red fruit, liquorice, spices and hints of smoke

DESSERT

Decadent chocolate Cannonball served with Edinburgh Gin raspberry liqueur

2010 A Mano, Aleatico di Puglia Passito, Puglia, Italy (14%)

Rose petals and dried cherry perfumes are followed by a luscious black cherry and spice character, with dried fruit and cinnamon notes on the finish.

Coffee or Direct Trade Tea and IQ chocolate and Glengoyne 10yo truffles

VEGETARIAN SET MENU AVAILABLE ON REQUEST.

FOR MORE INFORMATION PLEASE CONTACT OUR EVENTS TEAM ON
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CANNONBALL
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CANNONBALL HOUSE, EDINBURGH

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