

Booking Form

Return this form to:
Opus One Restaurant, New County Hotel
22-30 County Place
Perth
PH2 8EE

Please fill out in BLOCK CAPITALS:

Name of Organiser:.....

Company Name:

Full Address:.....

..... Postcode:.....

Email:.....

Telephone:

(Please tick) Festive Lunch () Festive Dinner () Xmas Day ()
Hogmanay ()

Signature:.....

Date of Event:..... Number in party:.....

Deposit £10 per person balance:.....
(Cheques payable to New County Hotel, all deposits are non-refundable)

Credit Card Details:

Type of Card:.....

Card Holder:.....

Card Number:.....

Valid:..... Expiry:.....

Security..... Issue No:

Signature:

ANY DEPOSIT IS NON-REFUNDABLE IN ANY CIRCUMSTANCE

BOOK A PRIVATE NIGHT

minimum of 50 guests
We have selected nights available for private parties.
Contact us for further details.

Reservation Conditions

Deposits are required within 7 days of making a reservation.
We regret that reservations not confirmed within the 7 days will be automatically withdrawn. Deposits are non-refundable and non-transferable.
In the event of a cancellation or no show after the full balance has been paid, we regret that no monies will be refunded.
Prices are inclusive of VAT.
All details in this brochure are provisional and are subject to confirmation.

Hogmanay Dinner Menu

Shetland Island King Scallop Tortellini
lobster salad, shellfish foam

Dunsyre Blue and Toasted Walnut Delice
beetroot, quail egg, micro herbs

Ham Hough and Foie Gras Terrine
pain d'épice, quince

Chestnut Soup

Roasted Island of Gigha Halibut
braised vegetables, horseradish sauce

Pan Fried Loin of Wild Boar
roasted belly, shoulder pie, butternut squash, chestnut mashed potato

Pan Roasted Beef Fillet
oxtail stovies, dates, root vegetable broth

Wild Mushroom Risotto
truffle, parmesan tuile, poached duck egg

Apple Sorbet

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream

Dark Chocolate Mousse
mango & rosewater sorbet, sumac biscuit

Peanut Butter Pannacotta
caramel banana, banana ice cream

Selection of Scottish Cheese
chutney, celery, oatcakes and quince jelly

Tea or Coffee with Petit Fours

6 Courses £45.00

Opus One

at the New County



Best Urban Restaurant
Scottish Restaurant Awards

City Restaurant Award
Scottish Hotel Awards

Opus One at The New County Hotel

22—30 County Place
Perth
PH2 8EE

Tel: 01738 623355



December Lunch Menu

Pressed Terrine of Ham Hough
piccalilli, micro leaves

Shetland Island King Scallops
vanilla risotto, shellfish foam (£2.50)

Goats Cheese Soufflé
caramelised beetroot, pickled walnut dressing, parmesan tuile

Soup of The Day

Roast Turkey
with all the trimmings

Seared Sea Bass Fillet
crushed maris peer potatoes, kale, mussel and saffron cream

Braised Blade of Beef
red cabbage, gratin dauphinois, carrot

Pan Fried Garlic Polenta
spinach, wild mushroom and toasted pine nuts sauce

Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream

Dark Chocolate Mousse
yoghurt sorbet

Christmas Pudding Parfait
brandy butter ice cream

Cheese and Oatcakes
with chutney, quince jelly and oatcakes

Tea or Coffee with Mince Pies £3.50

£18.50

2 courses

£22.50

3 courses

December Dinner Menu

Poached Breast of Quail
confit leg, garlic consommé, foie gras dumplings

Dunsyre Blue Toasted Walnut Delice
beetroot, micro herbs

Shetland Island King Scallops Tortellini
roasted langoustines, cauliflower, shellfish foam

Cream of Haricot Bean Soup
roasted garlic, Parma ham

Island of Gigha Halibut
braised vegetables, horseradish sauce

Pan Fried Beef Fillet
oxtail stovies, dates, root vegetable broth (supplement £3)

Pan Roasted Duck Mallard Breast
pressed leg terrine, salsify, chestnut and brussel sprout

Festive Jalousie
brussel sprouts, cauliflower, onions, chestnuts, turnip, carrot, parmesan and sage sauce, puff pastry

Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream

Pear Soufflé
Poire William sorbet, caramel sauce

Christmas Pudding Parfait
marinated Satsuma, brandy butter ice cream

Cheese and Oatcakes
chutney, quince jelly and oatcakes

Tea or Coffee with Mince Pies £3.50

£26.50

2 courses

£33.00

3 courses

Menu items may vary slightly from above depending on availability

Christmas Day Lunch Menu

Cream of Haricot Bean Soup
roasted garlic, Parma ham

Shetland Island King Scallop
vanilla risotto, shellfish foam

Poached Breast of Quail
confit leg, garlic consommé, foie gras dumpling

Celeriac Pannacotta

Roasted Island of Gigha Halibut
braised vegetables, horseradish sauce

Pan Roasted Duck Mallard Breast
pressed leg terrine, salsify, chestnut and brussel sprout

Pan-Fried Loin of Wild Boar
roasted belly, shoulder pie, butternut squash, truffle mashed potato

Festive Jalousie
brussel sprouts, cauliflower, onions, chestnuts, turnip, carrot, parmesan and sage sauce, puff pastry

Apple Sorbet

Banana Soufflé
caramel sauce and Baileys ice cream

Christmas Pudding Parfait
marinated satsumas, brandy butter ice cream

Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream

Selection of Scottish Cheeses
chutney, quince jelly and oatcakes

Tea or Coffee with Mince Pies

£60.00

6 courses