

oroocco pier

dining | drinking | dreaming

Hogmanay

CELEBRATIONS

SUNDAY 31ST DECEMBER 2023

Bring in 2024 in true style this Hogmanay.
What better place to sing "Auld Lang Syne"
than in front of Scotland's most iconic bridge.

ANTICO HOGMANAY DINNER £35 per person

Welcome in 2024 in the relaxed atmosphere of **Antico Café Bar**. Including a 2-course meal and an arrival drink with a live DJ until 1am.

**Sittings available
from 5pm**

ANTICO

SAMPHIRE HOGMANAY DINNER £75 per adult

Celebrate in true style with an arrival cocktail, a 3-course meal with a glass of champagne, finishing with an after-dinner drink. Includes piper for the bells.

**Sittings available
from 5pm**

SAMPHIRE

SEAFOOD BAR & GRILL

2-NIGHT HOGMANAY GETAWAY £450 per couple

Enjoy a 2-night break with dinner, bed & breakfast in a classic bedroom.

Includes a 3-course evening meal in **Antico Café Bar** on 30th and a 3-course Hogmanay dinner in **Samphire Seafood Bar & Grill** with piper. Plus much more.

To find out more about our Hogmanay celebrations, simply ask at reception or call **0131 331 1298**. Alternatively you can book via our website:

www.oroocopier.co.uk

Photo: **Emma Gray Photography**

17 The High Street, South Queensferry,
West Lothian, Edinburgh, EH30 9PP, UK
t: 0131 331 1298

www.oroocopier.co.uk

 facebook.com/OroccoPier

 [@oroocopier](https://twitter.com/oroocopier)

 [oroocopier](https://www.instagram.com/oroocopier)

 [oroocopier](https://www.pinterest.com/oroocopier)

Terms & conditions apply. 18+ only. Packages are subject to availability. All payments are non-transferable and non-refundable. Items in package are set and cannot be swapped or transferred for monetary value.

Antico: DJ starts from 7pm. £20pp deposit will be required at the time of booking, remaining balance will be paid on the day.

Samphire Seafood Bar & Grill: £20pp deposit will be required at the time of booking, remaining balance will be paid on the day. Menu pre-order will be required 14 days before.

Accommodation: £150 per room deposit will be required at the time of booking, remaining balance will be paid on the day.

Hogmanay DINNER 2023

£75.00 per person

Hogmanay cocktail, a glass of Champagne and piper to bring in the bells.

STARTERS

Fire roasted tomato & crushed lentil soup,
paprika almond & onion seed crumb

Boston clam chowder, smoked bacon granola,
oyster crackers, jalapeno and parmesan cornbread

Hoisin BBQ duck & shiitake mushroom gyoza,
sticky plum dressing, edamame slaw

Wild game & pistachio terrine, cranberry raisin toasts,
pear & juniper chutney

Shredded chicken tinga taquito, tomatillo salsa verde,
queso fresco, pomegranate pico de gallo

Pan seared scallops, black haggis bon bons,
crispy leeks, garlic roasted squash purée (£5 supplement)

Cajun prawn & crayfish cocktail, avocado,
chargrilled garlic flatbread, chilli floss

Crispy tofu katsu bao buns, sweet & spicy mayo,
sesame slaw, cracked peanuts

MAINS

28 day aged chargrilled fillet steak,
lobster-mac fritter, pancetta wrapped green beans,
pink pepper & garlic sauce, hand cut chips
(£15 supplement)

Slow cooked Cuban-Mojo pork roast,
'nduja, spring onion & sour cream loaded sweet potato,
butter-roasted red onion, burnt corn & black bean salsa,
Mojo dressing

Sticky pomegranate lamb leg, almond & saffron rice,
sumac roasted roots, lemon labneh, coriander zhoug

Panko & parmesan crusted chicken Kiev,
bacon-buttered greens, Applewood cheddar mash,
crispy onions

Whole blackened sea bass, Creole prawn & green
pepper étouffée, skillet spuds, cajun remoulade

Pan seared tuna steak, garlic sautéed new potatoes,
pea & basil purée, confit tomatoes,
lemon dressed greens

Butternut squash, mascarpone & lemon risotto,
crispy kale, candied pumpkin seeds, winter pesto

Gochujang-glazed aubergine bibimbap,
refried rice, napa kimchi, daikon pickles,
soy marinated beansprouts,
smashed cucumbers, sesame dressing

DESSERTS

Sticky toffee pudding, salted caramel sauce,
vanilla ice cream

Dark chocolate & orange truffle torte, coffee ice cream,
cinnamon-chocolate soil

Biscoff crunch cheesecake, caramelised apples,
rum & ricotta crème diplomat

Mango posset, coconut & lime parfait,
crushed meringue, raspberries

Sticky rhubarb & strawberry steamed pudding,
macarated strawberries, vanilla bean custard

Vanilla & Frangelico crème brûlée,
chocolate & hazelnut tuile

Smashed cherry tart, kirsch coulis, toasted almonds,
vanilla ice cream

IJ Mellis artisan cheese: Selection of three cheeses
from our local cheesemonger, oatcakes,
red onion & rosemary chutney

Freshly brewed tea and coffee with after dinner liqueur and Scottish shortbread

**BOOK
NOW!**

S A M P H I R E

SEAFOOD BAR & GRILL

Tel: 0131 331 1298 | info@oroccopier.co.uk | www.oroccopier.co.uk

Terms and conditions: A deposit of £20 per person will be required at the time of booking, this being non-transferable and non-refundable. A food pre-order will be required 2 weeks before the event. Sitings available from 5pm. We reserve the right to change any of the items listed on the menu.