

Hogmanay

Early Evening Dinner

Thursday 31st December 2026

Book now
£45pp

Sittings available from 4pm until 6:30pm

Start your Hogmanay celebrations in style.

Starters

Tomato & roasted red pepper soup, house bread **GFA, DFA, VAP**

Duck, pork & pistachio terrine, plum chutney, onion crostini **GFA, DFA**

Korean fried chicken, gochujang ketchup, spring onions, pickled vegetables

Cauliflower & spring onion fritters, pomegranate labneh, sumac **GFA, DFA, VAP**

Salt, pepper & chilli squid, aioli, lime

Salmon, courgette & chive fishcakes, sun blush tomato mayonnaise, rocket salad

Chargrilled aubergine baba ghanoush, pomegranate molasses, toasted pinenuts, garlic flatbread **GFA, DFA, VAP**

Black haggis bon bons, sweetcorn purée, whisky & peppercorn sauce, crispy kale

Mains

Piri-Piri chargrilled chicken butterfly, sweet potato fries, sweetcorn salsa, sesame slaw **GFA, DFA**

Crispy pork belly, chive mash, confit sweetheart cabbage, maple jus **GFA**

Pan seared fillet of salmon, garlic sautéed new potatoes, pea & basil purée, roasted tomatoes, green beans **GFA DFA**

Chargrilled wagyu burger, mature cheddar, caramelised onions, BBQ sauce, hand cut chips, sesame slaw **GFA**

Slow braised duck leg, blackberry jus, hasselbacks, crispy pancetta, charred broccoli **GFA DFA**

Butternut squash & chickpea tagine, chargrilled flatbread, toasted almonds, lemon scented cous cous, pomegranate molasses **DFA, VAP**

King prawn & sun blush tomato risotto, toasted pinenuts, basil & lemon pesto **GFA**

32 day aged, 250g ribeye steak, hand cut chips, sun blush tomato, rocket & Parmesan salad, pink peppercorn sauce **GFA** Supplement £15 per person

Desserts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream **GFA, DFA, VAP**

Apple & cherry crumble, vanilla ice cream

Raspberry & Drambuie crème brûlée, oat & honey cookie **GFA**

Dark chocolate delice, milk jam, poached pear, vanilla ice cream

VAP – Vegan alteration possible **GFA** – Gluten free option available **DFA** – Dairy free option available

**To book visit oroccopier.co.uk
Or call 0131 331 1298**

Terms & conditions: A deposit of £20 will be required at the time of booking, the remaining balance will be charged on the night. Food pre-order is required by Sunday 20th December 2026. Please advise of any food allergies at time of pre-order. All payments are non-refundable and non-transferable. We reserve the right to change any of the items listed on the menu. À la carte menu will not be available on the night.