

NEW YEAR'S EVE DINNER

Appetisers

Tartare of Yellow Fin Tuna
Cucumber, avocado and sweet white miso

Heritage Beetroot (V)
Salt baked and pickled, Crottin goat's cheese, candied walnuts

Warm Croquette of Gressingham Duck
Celeriac remoulade, pear and ginger, five spice sauce

Roasted Jerusalem Artichokes (Vg)
Purée, black truffle, dressed lambs lettuce

Shellfish Bisque
Cornish crab toast, Thai basil

Main Courses

Roasted Dry Aged Fillet and Slow Cooked Short Rib of Beef
Fondant potato, wild mushrooms, celeriac puree, thyme sauce

Pan Roasted Fillet of Wild Halibut
Mousseline potato, baby spinach, brown shrimps and capers

Roasted Maize Fed Chicken Breast
Truffle butter, herb gnocchi, parsley cream, caramelised parsnips,
port sauce

Roasted Miso Spiced Aubergine (Vg)
Charred broccoli, pine nut and pomegranate couscous,
carrot and ginger sauce

Pithivier of Wild Mushrooms and Black Truffle (V)
Baby spinach and butternut squash puree

Desserts

Baked Alaska
Vanilla and Blood orange, warm Grand Marnier sauce

Valrhona Chocolate and Caramel Mousse
Passion fruit sorbet

Classic Lemon Tart
Raspberry sauce, yoghurt sorbet

Roasted Plums with Honey and Star Anise (Vg)
Pistachio bakewell, chocolate sorbet

Selection of British Cheeses
Apple chutney, quince paste, lavash crisp bread

£175

Included a glass of Champagne, coffee and petit fours

If you require further information on food allergens, please ask one of our team members.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.