



NEW YEAR'S EVE MENU

£130 PER PERSON

FESTIVE CHAMPAGNE AND CANAPÉS ON ARRIVAL

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DUO OF VENISON

Parmesan and herb crusted loin, slow braised venison fricassée, phyllo, celeriac purée

or

WARM HUMMUS (ve)

Pistachio, golden raisins, marinated olives, herb salad, wonton crisp

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SEARED SCALLOPS

Nduja butter, parsnip purée, prosciutto crisps

or

ROASTED SWEET POTATO AND ONION TART (ve)

Truffle infused vegan feta

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FILLET OF BEEF ROSSINI

Foie gras mousse, truffle pomme purée, garlic infused sautéed spinach, Madeira jus

or

FILLET OF TURBOT

Panko oyster, braised cabbage with pancetta, cauliflower purée, herb cream sauce

or

SALT BAKED BEETROOT AND SALSIFY (ve)

Sage and chestnut crust, crispy kale

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ASSIETTE OF CHOCOLATE

Gâteau Opéra, white chocolate and Baileys mousse, rocky road and hazelnut macaron

or

ROSEWATER AND CHAI SPICED PISTACHIO PUDDING (ve)

Candied pistachios, pistachio ice cream

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ARTISAN CHEESEBOARD

celery, grapes, chutney, seeded crackers

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COFFEE AND TRUFFLES

ve = vegan

*If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.*

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills