



NEW YEAR'S EVE MENU

ARRIVAL FIZZ

Snacks

BAKED MILK BREAD, Truffle Honey & Chicken Butter

SALMON CRUDO, Crispy Rice, Nam Jim & Avocado

Starters

LOBSTER RAVIOLO, Miso Butter, Lobster Bisque, Crème Fraiche & Baby Spinach

TUNA SASHIMI, Black Truffle Ponzu, Confit Egg Yolk & Toasted Onion Seeds

BEEF CARPACCIO, Porcini Mushroom, Dripping Crostini, Watercress & Pickled Shallots

BBQ HEN OF THE WOODS MUSHROOM, Potato Crisp & Parmigiano Reggiano

Mains

COAL ROASTED WILD SEA BASS, Rosemary New Potatoes, Romesco Sauce, Black Olives Croquette, Sweet & Sour Peppers

PAN ROASTED COD, Lobster Dumpling, Baby Spinach, Pomme Anna, Ginger & Lobster Butter

BLACK ANGUS BEEF FILLET, Beef Short Rib, Bone Marrow Jus, Seared Silver Skin Onions & House Fries

STUFFED BUTTERNUT SQUASH, Pearl Barley, Stracciatella, Spicy Fried Breadcrumbs & Confit Garlic

VENISON HAUNCH, Smoked Celeriac, Purple Kale, Blackberries, Pomme Puree & Venison Crumble

CHATEAUBRIAND (for two)

House Chips, Charred Broccoli, Dressed Land Cress, Bearnaise & Peppercorn Sauce

Desserts

RUM BABA, BBQ Pineapple & Clotted Cream Ice Cream

DARK CHOCOLATE MOUSSE, Chocolate Brownie, Pistachio Ice Cream & Salted Caramel

CARAMELISED MILLE-FEUILLE, Candied Peanuts, Peanut Butter Parfait & Banana Brulee

Cheese

THE GOSLING CHEESEBOARD, Chutney, Quince Jelly & Crackers

£75 per person

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.