



NEW YEAR'S EVE MENU

Arrival Glass of Champagne

Snacks (you get one of each)

Scallop Ceviche, Yuzu & English Wasabi

Wild Mushroom Parfait, Fresh Truffle, Brioche

Iberico Ham, Piperade, Parmesan, Sourdough

Starters

NATIVE POACHED LOBSTER

Cornish Crab, Apple, Yuzu, Vanilla Vinaigrette

VENISON HAUNCH

Celeriac 'Mousseline', Hibiscus & Blackberry Jus

SMOKED PROVOLA

Roasted Delica Pumpkin, Pistachio Crumb, Black Garlic Pesto

Main Courses

FILLET STEAK

Glazed Beef Cheek, Truffle Dauphinoise, Tenderstem Broccoli, Port Jus, Fresh Truffle

WILD SEABASS FILLET

Orkney Scallop, Clams, Baby Spinach, Champagne & Caviar Beurre Blanc

JERUSALEM ARTICHOKE & TRUFFLE AGNOLOTTI

Turnip Tops, Porcini Cream, Fresh Truffle

Dessert

DARK CHOCOLATE DÉLICE

Pistachio Ice Cream, Salted Caramel

BLACKBERRY CHEESECAKE

Madagascar Vanilla Sorbet

CHEESE BOARD

Chutney, Quince Jelly & Crackers

First Sitting- £65

Second Sitting- £100

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.