



NEW YEAR'S EVE MENU

Arrival Glass of Champagne

Sourdough Bread, Butter, Smoked Maldon

Snacks

One of each per guest

Cep & Black Truffle Parfait, Brioche

Salmon Rillettes, Oscetra Caviar, Paprika Sablé

Iberico Ham, Whipped Buffalo Ricotta, Garlic Focaccia

Starter

NATIVE POACHED LOBSTER

Cornish Crab, Apple, English Wasabi, Hazelnut Vinaigrette

VENISON HAUNCH

Celeriac 'Mousseline', Hibiscus & Blackberry Jus

SMOKED BURRATA

Roasted Delica Pumpkin, Yellow Chanterelles, Pistachio & Black Garlic Pesto

Main Course

FILLET STEAK

Short Rib, Truffle Dauphinoise, Charred Broccoli, Bone Marrow Jus

MONKFISH

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

JERUSALEM ARTICHOKE & TRUFFLE TORTELLINI

Cime di Rapa, Porcini Cream, Fresh Truffle

Dessert

DARK CHOCOLATE PAVÉ

Pistachio Ice Cream, Salted Caramel

MANGO CHEESECAKE

Madagascan Vanilla, Yuzu Sorbet

CHEESE BOARD

Chutney, Quince Jelly & Crackers

First Sitting —£65

Second Sitting —£100

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

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.