

New Years Eve Menu

Open 19:00 - 21:00

£169 per adult, £80 per child



Arrival Champagne

Amuse Bouche

Maldon Oyster

Yuzu Kosho, Cucumber Pearls

Compressed Cucumber & Yuzu (V)

Cucumber Pearls, Yuzu Kosho Gel, Dill Oil

Starter

Hand-Dived Scallop

Cauliflower Purée, Raisin Caper Emulsion, Pancetta Crumb

Roasted Cauliflower (V)

Cauliflower Purée, Raisin-Caper Emulsion, Crispy Shallot & Herb Crumb

Intermediate

Lobster Ravioli

Shellfish Reduction, Saffron, Herb Oil

Stracciatella Ravioli (V)

Saffron Beurre Blanc, Confit Tomato, Herb Oil

V - Vegetarian, VE - Vegan

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



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Main Course

Dry-Aged Beef Fillet Rossini

Foie Gras, Winter Truffle, Madeira Jus
Pommes Anna, Glazed Baby Vegetables

Celeriac Wellington Rossini (V)

Mushroom Duxelles, Winter Truffle, Madeira Jus
Pommes Anna, Glazed Baby Vegetables



Dessert

A Dark 68% Chocolate Marquise

Caramel Pear Centre, Pear Sorbet & a Feuillantine Base

British Artisan Cheese Selection

Tomato & Red Pepper Chutney, Truffle Honey, Grapes, Crackers
Wookey Hole Cheddar, Tunworth, Cornish Yarg, Blacksticks Blue,
Rutland Red



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