



NEW YEAR'S EVE MENU

Four courses & a glass of Champagne
£75 per person

Amuse-bouche



Lobster bisque

crème fraîche, tarragon

Heritage beetroot salad VG

Vegan cheese mousse, smoked almonds, crispy sourdough

Foie gras

Sauternes jelly, truffles, brioche



Tournedos Rossini

foie gras, potato rösti, truffle jus

Roasted courgettes VG

red pepper ratatouille, baby basil

Wild sea bass

Vegetable linguini, white sauce, Osetra caviar



Popping popcorn

popcorn & chocolate parfait, salted whisky caramel popcorn, popping candy

Champagne pears

champagne poached pears, pecan praline ice cream

Farmhouse cheeses

selection of pasteurized and unpasteurized cheeses, apple chutney

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.