



NEW YEAR'S EVE MENU

Four courses & a glass of Champagne
£75 per person

Amuse-bouche

Jerusalem artichoke veloute, crispy duck



Lobster bisque

crème fraiche, tarragon

Heritage beetroot salad VG

vegan cheese mousse, smoked almonds, crispy sourdough

Foie gras

onion tartalette, red wine glaze



Tournedos Rossini

*seared foie gras, potato rösti, confit shallot, sprouting broccoli,
sauce Périgord*

Roasted courgettes VG

red pepper ratatouille, baby basil

Roast Halibut

*confit garlic, buttered spinach, samphire,
hasselback potato, white velouté*



Jivara chocolate mousse

yuzu gel, sesame, poppy seeds tuilles

Strawberry cheesecake

marinated strawberry

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 may be 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.