

# New Year's Eve Menu

31st December with sittings at 7.30pm, 8.00pm and 8.30pm  
£120 per person including a glass of Champagne. Two wine pairing menus,  
including 3 glasses of matching wine are available at £30 or £60 per person

## GLASS OF CHAMPAGNE ON ARRIVAL

### AMUSE BOUCHE

Smoked egg yolk, truffle, parmesan

### "BOUILLABAISSE"

Lobster broth, scallops, cured mackerel, prawns, salmon, peas, dill oil

### LANGOUSTINE

Cucumber gel, charred leeks, sea urchin, fennel

### PORK BELLY, HAM HOCK & BLACK PUDDING CROQUETTE

Pickled cauliflower or apple purée

### RABBIT BALLOTINE

Braised barley, spinach, tender stem broccoli

### TOFU STUFFED COURGETTE FLOWER

Crispy quinoa, pea foam

### ROAST LOIN OF VENISON

Bok choy, blackberries, game chips, heritage carrots

### ASSIETTE OF LAMB CRUSTED RACK, ROASTED BREAST & RUMP

Potato fondant, chocolate, mint

### HALIBUT

Sapphire, potato mousse

### LINE CAUGHT STONE BASS

Artichoke, romanesco

### ROASTED CAULIFLOWER

Pomegranate, sultanas, tahini

### PINK CHAMPAGNE SORBET

**PEAR, CINNAMON & STAR ANISE TATIN** Cinnamon ice cream

**VALRHONA CHOCOLATE SPHERE** Hot chocolate sauce

**PISTACHIO & WHITE CHOCOLATE FONDANT** Pistachio brittle

**MINT CHOCOLATE BAKED ALASKA**

**SPICED CRANBERRY MACARON** Cranberry gel

*We are happy to provide information pertaining to allergies & intolerances upon request.*

*All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill.*