

New Year's Eve Menu

31st December 2019 from 7.45pm

£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

Samphire, 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.