

New Year's Eve Menu

£265 per person

Amuse-Bouche

Cornish Crab Tartare

With avocado, chives, shallot, lemon zest

Heirloom tomato tartare

With avocado, red onion, baby basil

Starters

Smoked Salmon Balic

With pickled fennel, orange mousse, sea salt focaccia, baby cress

Cauliflower & Truffle Croquette

With garlic and herb mayo

Duck

With foie gras terrine, pear chutney, toasted brioche

Main Course

Smoked Pan-Fried Beef Fillet

With parsnip purée, potato fondant, roasted baby carrot, caramelised shallot, truffle jus

Pan-Fried Turbot

With lentils, cauliflower purée, samphire and capers sauce

Home-Made Gnocchi

With creamy roasted tomato, wild mushroom, baby basil

Desserts

Chocolate, Raspberry & Tarragon

Chocolate & raspberry mousse, raspberry & tarragon insert, chocolate financier, raspberry sorbet

Exotic Pavlova

With Mango & yuzu cremeux, coconut-lime sponge, exotic compote, vanilla-lime & coconut mousse, exotic compote, Buddha's Hand lemon confit

Blackcurrant Mont Blanc

Chocolate base, caramel cremeux, vanilla sponge, blackcurrant confit, vanilla and chestnuts cream, chestnuts spaghetti

Cheese Platter

Petite Fours

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. For those with special dietary requirements or allergies, please ask for the manager.