

NEW YEAR'S EVE

SAMPLE MENU

EARLY DINNER
THREE-COURSE
£195

*"Our New Year's resolution,
eat brilliantly, live boldly."*



STARTERS

Native lobster salad, citrus dressing

Crispy duck salad, Tarocco orange

Hereford seared beef carpaccio, truffle aioli & mustard cress

Burrata, roasted caponata & grilled focaccia

MAIN COURSE

Beef Rossini, five peppercorn sauce

Lamb cutlets, fondant potato, braised endive & Madeira jus

Halibut, brown shrimp & caper butter, garlic mash

Champagne & white truffle risotto

PUDDINGS

Paris-Brest, pistachio, Chantilly & hot chocolate sauce
(for two)

Apple & blackberry pie, vanilla soft serve

Champagne & strawberry trifle

Crème brûlée, raspberries & blood orange

British cheese selection, fig chutney, crackers & grapes

NEW YEAR'S EVE

SAMPLE MENU

LATE DINNER

FIVE-COURSE

£450

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CANAPÉS

Tuna tartare, seaweed cone

Caviar & crème fraîche vol-au-vent

Mushroom parfait, black truffle



STARTERS

Native lobster salad, citrus dressing

Crispy duck salad, Tarocco orange

Hereford seared beef carpaccio, truffle aioli & mustard cress

Burrata, roasted caponata & grilled focaccia

INTERMEDIATE COURSE

Heritage beetroot salad, labneh & crispbread

Isle of Mull scallop, celeriac, Yorkshire nduja & lime

Lamb sweetbreads, wild mushrooms & Madeira sauce

MAIN COURSE

Beef Rossini, five peppercorn sauce

Lamb cutlets, fondant potato, braised endive & Madeira jus

Halibut, brown shrimp & caper butter, garlic mash

Champagne & white truffle risotto

PUDDINGS

Paris-Brest, pistachio, Chantilly & hot chocolate sauce
(for two)

Apple pie & blackberry pie, vanilla soft serve

Champagne & strawberry trifle

Crème brûlée, raspberries & blood orange

British cheese selection, fig chutney, crackers & grapes

If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.