

Wine

Saumur  
Domaine Guiberteau  
2015

Puligny-Montrachet 1er cru  
Les Enceignères-Chavy-Chouet  
2014  
*Served from a double magnum*

Saint-Émilion Grand cru  
Cadrans de Lassègue  
2011

Sauternes  
Château Filhot  
1997

New Year's eve

Preserved duck foie gras,  
quince and apple chutney, toasted brioche

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Seared hand-dived sea scallops,  
baby leeks, potatoes, shaved black truffle

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Steamed turbot,  
crayfish, button mushrooms and spinach leaves

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Herefordshire beef Wellington

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Truffled farmhouse Sharpam Brie

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Tangerine and lemon contemporary vacherin

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Chocolate and coconut finger,  
mango and passion fruit sorbet

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£195 PER PERSON

£275 PER PERSON, INCLUDING WINE PAIRING