

New Years' Eve

£115.00 per person | Glass of fizz on arrival

Amuse-bouche

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Oriental chicken consommé, prawn and sesame toast F, Cr, S, Se, Ce, E, Gl

Or

Oriental vegetable consommé, shitake mushroom and sesame toast Se, S, Ce, E, Gl

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Smoked duck breast, shaved foie gras, beets, orange, pistachio Ce, Sd, Nu

Or

Terrine of beetroot, barrel aged feta, compressed apple, candied beetroot, caper and golden sultana purée M, SD

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Butter roasted cod, textures of artichoke, black truffle rarebit F, Gl, E, M, Ce, Mu

Or

Butter roasted celeriac, textures of artichoke, black truffle rarebit Gl, E, M, Ce, Mu

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Strawberry, champagne and basil sorbet

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Beef fillet, braised shin wellington, beef fat mash, bourguignon garnish, black cabbage Gl, SD, Ce, M, E

Or

Roscoff onion tart tatin, Camembert, butternut squash gratin, black cabbage, perigueux sauce Gl, E, M

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Chocolate torte, morello cherries, aerated chocolate, vanilla and mascarpone sorbet Gl, SD, E, M

Or

Platter of cheeses, plum jelly, celery, grapes, savoury biscuits Gl, M, E, Ce, SD

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-Molluscs, Mu-Mustard