

New Years' Eve Menu

110.00 pp – 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