

Orangery Restaurant

New Year's Eve

£130 per person

*Live music from duo Beckany during dinner
DJ and piper after dinner*

Glass of fizz on arrival

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Roasted cauliflower and truffle velouté, Baron Bigod cheese doughnut

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Crispy duck egg, smoked hock, caramelised Jerusalem artichoke purée, puffed potato, pickled mushroom, nasturtium

or

Crispy duck egg, caramelised artichoke purée, salt baked artichoke, puffed potato, nasturtium

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Cured salmon, cucumber tartar, oyster emulsion, finger lime, tempura oyster

or

King oyster mushroom scallops, oyster leaf emulsion, finger lime, cucumber tartar

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Lychee and champagne sorbet

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Beef wellington, pommes purée, carrot roasted in smoked beef fat, creamed savoy cabbage, sauce perigueux

or

Beetroot wellington, pommes purée, carrot roasted in smoked butter, creamed savoy cabbage, truffle and Madeira sauce

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Tonka bean artic roll, Morello cherry sorbet, aerated chocolate, cherry gel, coco nib

or

Selection of cheeses, quince membrillo cheese, savoury biscuits, pickled walnut