

NEW YEAR'S EVE

black tie ball

amuse bouche

SMOKED SALMON & DILL BLINI

LEMON CRÈME FRAÎCHE, PICKLED CUCUMBER (NGI*)

CRISPY PARMESAN & TRUFFLE ARANCINI

WILD MUSHROOM, AGED PARMESAN & TRUFFLE MAYONNAISE (V, NGI*)

starter

DUCK BREAST & ORANGE PRESSÉ

CONFIT DUCK, BLOOD ORANGE GEL, TOASTED Brioche & SPICED PLUM CHUTNEY (NGI*)

ROASTED HERITAGE BEETROOT & WHIPPED CASHEW

GOLDEN BEETROOT, APPLE, HAZELNUT PRALINE, ROCKET & CHAMPAGNE VINAIGRETTE (VG, NGI)

BEETROOT & GOAT'S CHEESE TARTLET

WHIPPED GOAT'S CHEESE, BEETROOT GEL & CANDIED WALNUT (V, NGI*)

main

HERB-CRUSTED FILLET OF BEEF

FONDANT POTATO, ROASTED SHALLOT, TENDERSTEM BROCCOLI,
WILD MUSHROOM DUXELLE, RED WINE JUS (NGI*)

PAN-ROASTED SEABASS

CRUSHED NEW POTATOES, SAFFRON-BRAISED FENNEL, CHAMPAGNE SAUCE, SAMPHIRE (NGI)

WILD MUSHROOM & TRUFFLE WELLINGTON

TRUFFLE MASH, ROASTED HERITAGE CARROTS, CRISPY KALE & RICH MUSHROOM JUS (VG, NGI*)

dessert

PASSION FRUIT & COCONUT TART

COCONUT CREMEUX, PASSION FRUIT CURD, MANGO GEL, LIME SORBET & TOASTED COCONUT (VG, NGI)

PEAR, SALTED CARAMEL & HAZELNUT ENTREMET

POACHED PEAR, HAZELNUT SPONGE, SALTED CARAMEL MOUSSE, PEAR GEL & CARAMELISED HAZELNUTS (V)

CHOCOLATE & CHAMPAGNE DELICE

DARK CHOCOLATE MOUSSE, CHAMPAGNE JELLY, CHOCOLATE BROWNIE, RASPBERRY COULIS (V)

to finish

TEA, COFFEE, HOMEMADE FUDGE & TRUFFLES

V - vegetarian, VG - vegan, VG* - dish can be adapted to contain vegan ingredients

NGI - non gluten containing ingredients, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.