

NEW YEAR'S EVE MENU

3 Courses £95 per guest including a glass of Champagne

STARTERS

Corn-fed Chicken & Goose Liver Terrine

Baby Leeks, Plum Chutney, Brioche

Heritage Beetroot

Nutmeg Thyme Custard, Walnut Wafer

Forman's London Cured Smoked Salmon

Traditional Accompaniments, Porter Bread

Scottish Scallops

Curried Butternut Puree & Tortellini, Confit Chicken Wing, Black Lentils, Herb Butter

MAINS

Hereford Beef Filet

Slow Braised Ox Cheek Ravioli, Goose Liver, Heritage Carrots Roast White Onion, Truffle Jus

Wild Seabass

Shellfish Tortellini, Cornish Crab, Lemon Crust, Baby Fennel & Caviar

Honey & Five-Spiced Gressingham Duck

Confit Leg Cannelloni, Braised Red Cabbage, Celeriac Purée

Spinach Spaetzle

Winter Vegetables, Nut Brown Butter & Sage & Toasted Walnuts

Celeriac Potato Goats Cheese Terrine

Charred Broccoli, Beetroot, Toasted Buckwheat

DESSERTS

Raspberry & Champagne Granite

Cranberry Jelly, Cotton Candy

Banana Parfait

Peanut Popcorn, Kalamansi Sorbet

Dark Chocolate Caramel Dome

Hazelnut Snow, Mandarin Sorbet

Vanilla Custard Tart

Tipsy Prunes, Ginger Lemon Sorbet

All prices are inclusive of V.A.T at the current rate and are subject to a discretionary service charge of 12.5%. For those with special dietary requirements or allergies whom may wish to know about the food ingredients used, please ask a member of staff.