

New Year's Eve 2019
2nd Sitting Dinner Menu
£,548 ex Service Charge

Feathered game terrine

Clementines, cranberries and duck liver butter, truffled brioche

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Smoked artichoke, white truffle and Comte tart

Soft boiled hens egg and gold leaf

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Poached turbot

Tempura oyster, sea vegetables and caviar

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Wagyu beef sirloin

Smoked beetroot, potato terrine, bone marrow and red wine

Or

Crisp breast of guinea fowl

Leek and truffle spätzle, truffle cream sauce

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Truffled tunworth

Celery, apple and raisin bread

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Champagne sorbet

Bramble mousse and black currant jelly

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Glass of Champagne at Midnight

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Interactive dessert buffet