



# New Year Eve Tasting Menu

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## TASTING MENU

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### Amuse Bouche

Foie gras and confit carrot.

### Starter

French and Irish oysters and Ceviche

### First Main

Halibut, salasify and pomme Parisian.

### Second Main

Saffron and duck lasagne.

### Pre-Dessert

Tangerine sorbet and rose foam.

### Dessert

Chocolate ganache, poached pear and Gewurztraminer sorbet

### Café Gourmand

Selection of mignardises.

£80 per person with a glass of Champagne and teas/infusions/ coffees (including VAT)

Some foods may contain the following allergen (G) Gluten, (D) Dairy, (N) Nuts, (F) Fish  
If you suffer from a food allergy or intolerance, please inform a member of the team upon placing your order.  
If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.  
All prices are inclusive of VAT at 5%. A discretionary service charge of 12.5% will be added to your bill.

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