



New Year's Eve Menu

Three courses with a glass of Veuve Clicquot Brut £130 per adult | £65 per child

Amuse Bouche

Maldon oyster, cucumber & sake granatee', pomelo (GF, DF)
or

Scrambled egg, Parmesan foam, truffle (V)
or

Savoury golden pumpkin chai, coconut foam, seeded cracker (VG, DF, GF)



Starters

Spicy crab, mango, avocado tartelette

Scottish lobster raviolo, celeriac remoulade, bisque & tarragon infused oil

Burrata bavaroise, pickled vegetables, beetroot & raspberry vinegar jus
served with black olive baba' (V, can be GF)

Double consomme' of duck, chicken and foie gras mousseline tortellini, Jabugo ham

Salted baked beetroot, compressed pear, perroche & truffle salad (V, can be VG, can be DF)

Main Courses

Pan seared Cornish wild seabass, crab tortellini,
roasted celeriac, seafood and caviar nage

Poulet noir breast & confit leg, gnocchi,
leek coulis, Albufera sauce

Wagyu beef, pressed potatoes terrine,
bone marrow, shimeji mushroom, stout jus (GF)

Potimarron risotto, Comte cheese foam,
trompette mushrooms, black truffle (GF, V)

Miso glazed aubergine, seitan, celtuce, ginger,
chilli & coriander (VG, DF, can be GF)

Desserts

Exotic rum baba, Malibu cream, poached pineapple (V)

Yuzu meringue tart, lemon confit

Milk chocolate praline parfait, rice crispy

Mango and grapefruit chilled soup, coconut Chantilly (VG, DF, GF)

Red wine poached pear, Poire William Chantilly, cinnamon crunch (V)

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (DF) Dairy Free

