



New Year's Eve Menu

Three courses with a glass of Veuve Clicquot Brut £115 per adult | £65 per child

Amuse Bouche

Cauliflower volute, olive oil pearls

Starter

Blue lobster tortellini

Creamed bisque, chervil

Twice baked Gruyere cheese soufflé

Hazelnut, radicchio, apple

Cornish king scallop

Crisp pork belly, cauliflower, salmon roe

Glazed Foie Gras parfait

Madeira reduction, brioche, baby herbs

Main Course

Roasted Cotswold chicken

Mushroom duxelles, mascarpone, potato cream, chicken jus

Angus fillet Rossini

Seared Foie Gras, Tuscan cabbage, cabernet-truffle sauce

Poached halibut

Cauliflower, soubise, rainbow chard

Wild mushroom arborio risotto

Black winter truffles

Cleanser

Veuve Clicquot and Red Currant Sphere

Dessert

Spiced plum pot

Amaretto, cinnamon madeleine

Chocolate and banana bar

Salted caramel, hazelnut crunch

Yuzu meringue tart

Lemon confit

Exotic rum baba

Malibu cream, poached pineapple

Cheese trolley

