

NEW YEAR'S EVE

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Glass of NV Lanson Père et Fils on Arrival

AMUSE BOUCHE

Iberico Ham & Manchego cheese Croquette (v)  
*roasted garlic oil*

STARTERS

Strozzpetti Cacio e Pepe (v)  
*black truffle, Pecorino cheese*

*Burrata*

*cranberry jam, mixed seed granola*

*Spicy Salmon Tartare*

*chilli, garlic, Ponzu, avocado & crispy Wonton*

*Seared Beef Fillet Tataki*

*pickled mushrooms, crispy onions, citrus Ponzu*

MAINS

*Roast Pumpkin & Vegan Feta (vg)*

*red onion jam, toasted pine nuts & spinach pithivier*

*Butter Poached Halibut*

*shredded Brussel sprouts, Oscietra caviar & chives, beurre blanc*

*Organic Duck Breast*

*beetroot, black berries, citrus sauce*

*Dry Aged Bone in Ribeye Steak*

*Béarnaise sauce, roasted shallots*

SIDES FOR THE TABLE

*Truffle mash & winter greens*

DESSERT

*Warm Dark Chocolate Pudding*

*caramel ice cream & chocolate sauce*

*Vanilla Crème Brûlée*

*glazed figs & honeycomb*

*Warm Cinnamon Rice Pudding*

*poached quince & pears*

*British Cheeses*

*Grapes, quince & biscuits*

*Salted Caramel Truffles*

*£150 Per Person*