

NEW YEAR'S EVE

AMUSE BOUCHE

Ibérico Ham & Manchego cheese Croquette
roasted garlic aioli

STARTERS

Strozzapretti 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
Bearnaise Sauce & roasted shallots

SIDES FOR THE TABLE
truffle mash & winter greens

DESSERT

Winter Berry Cheesecake
whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Vanilla Crème Brulée
fresh blackberries, blackberry gel & mint

Black Forest Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

British Cheeses
grapes, quince & biscuits

Salted Caramel Truffles

£150 Per Person