

NEW YEAR'S EVE DINNER MENU

31st December 2024

Carpaccio of Hamachi

Avocado, tobiko, chilli & Ponzu

Salt Baked Heritage Beetroot (v)

Crottin goat's cheese & candied walnuts

Croquette of Gressingham Duck

Celeriac remoulade, pear & ginger, five-spice sauce

Risotto of Jerusalem Artichokes (vg)

White miso, parsley & roasted garlic

Shellfish Bisque

Cornish crab toast, Thai basil



Roasted Dry Aged Fillet of Beef Wellington

Fondant potato, broccoli purée, Chantenay carrots, thyme sauce

Seared Fillet of Wild Seabass

Jerusalem artichoke, baby spinach, brown shrimps & caper brown butter

Roasted Free Range Chicken Breast

Herb gnocchi, parsley cream, caramelised salsify & Ruby Port sauce

Roasted Spiced Cauliflower Steak (vg)

Carrot hummus, pine nuts, caper raisin, coriander pesto

Pithivier of Wild Mushrooms (vg)

Butternut squash purée, caramelised shallots, truffle foam



Baked Alaska

Lemon pie, vanilla, Valrhona chocolate sorbet

Rum Baba

Caramelised spiced pineapple, coconut Chantilly

Warm Apple Tart (vg)

Vanilla ice cream

Baked Valrhona Chocolate Cheesecake

Mandarin yuzu sorbet

Selection of British Cheeses

Apple chutney, quince paste and crisp bread

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

THREE COURSES

Dinner £225 including Coffee & Petit Fours