

NEW YEARS EVE DINNER

31st December 2026

Ceviche of Seabass

Avocado, blood orange & Platinum caviar

Heritage Beetroot (v)

Salt baked & pickled, Crottin goat's cheese & candied walnuts

Carpaccio of Beef

Celeriac remoulade, rocket & aged Parmesan

Risotto of Jerusalem Artichokes (vg)

White miso, parsley & roasted garlic

Ravioli of Scottish Lobster

Lobster Bisque

Dry Aged Beef Wellington

Fondant potato, broccoli purée, Chantenay carrots & thyme sauce. Cooked medium rare.

Fillet of Turbot

Cauliflower purée, mussels, cucumber & Vermouth sauce

Crispy Berkshire Free Range Pork Belly

Braised red cabbage, truffle mash & Madeira sauce

Wild Mushroom 'Pithivier' (vg)

Baby spinach, squash velouté

Pan-Fried Gnocchi (vg)

White onion purée, shaved truffle, Treviso endive & walnuts

Profiteroles

Gianduja chocolate sauce & vanilla ice cream

Baked Pistachio Cheesecake

Cherry sorbet

Citrus Panna Cotta (vg)

Pink grapefruit & lime meringue

Apple Tarte Tatin

Clotted cream ice cream

Selection of Artisan Cheeses

Apple chutney, quince paste & crisp bread

Coffee & Petit Fours

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

£249