New Year's Eve Dinner

31st December 2026

IN THE WINTER GARDEN RESTAURANT

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