

New Year's Eve Menu



Glass of champagne or a cocktail of choice on arrival

Amuse Bouche

Asian Consommé, Shitake Mushroom

First course

Salt cod brandade

Black olives, piquillo peppers, herb oil, sourdough

Roasted Sweet potato

Vegan feta crumb, pickled shallots, micro herbs

Beef Fillet Carpaccio

Cherry tomato, wild rocket, aged parmesan, balsamic dressing

Second course

Dry aged angus rib eye

Crispy potato pave, winter truffle, black cabbage, pink peppercorn, béarnaise sauce

Pan fried halibut fillet

Endive, orange, parsnip purée, samphire, herb oil

Curried aubergine

Braised black rice, crispy chickpeas, pomegranate, coconut yoghurt dressing

Third course

Signature Tiramisu

Mascarpone, dark chocolate shards, Kahlua infused lady fingers

Homemade Sticky toffee pudding

Salted caramel sauce, honeycomb ice cream

Chocolate & orange tart

Grand Marnier chantilly, crystallised orange

Petit fours

Homemade Dark Chocolate Truffles

**£85 per person or
£65 for all bookings before 7pm**