



New Year's Eve 2017

Early Seating £65 per person

Main Seating £130 per person

Amuse Bouche – Thai vegetable rice ball
(late seating only)

Starters

Seared scallop, green chilli salsa, lime & wakame dust
Yellow fin tuna tartare, tobiko & nori rice crisp
Duck liver parfait, sweet & sour red plum purée, hazelnut crumb, toasted
sourdough
Butternut squash veloute, curry cream, black trompette & crispy shallot

Mains

Truffle & Jerusalem artichoke “raviolo”, pickled enoki, celeriac & garden herb
foam
South coast roast monkfish, spiced aubergine, parsley, red lentil vinaigrette
Herefordshire fillet of beef, braised ox cheeks, glazed heritage carrots & shallot
Roast Dombes duck, wild mushroom, chestnuts & confit leg casserole, pickled wild
cherries

Sides

Tarragon buttered French beans & Pomme Purée

Desserts

Pistachio & Earl Grey macaroon, blackberry ice cream, warm madeleine
"Manjari 64%" chocolate tart, Baileys & white chocolate Chantilly, mint &
caramel
Pineapple cannelloni, mascarpone cream, champagne jelly & raspberry sorbet
Somerset Stawley, fig chutney, celery, apricots & hazelnut bread

For food allergies and intolerances please speak to a manager or member of staff before ordering. Menu is subject to seasonal and market availabilities. Please note a discretionary 12.5% service charge will be applied to your bill.