



## **New Year's Eve 2018**

### *Sample menu*

Early Seating £65 per person

Main Seating £130 per person

Amuse-Bouche Parmesan & chive rice ball  
(late seating only)

### **Starters**

Velouté of wild mushroom, truffle & tarragon, crème fraiche & croutons  
Yellow fin tuna tartare, tobiko & nori rice crisp  
Confit rabbit & duck liver terrine, smoked tomato relish, crisp bacon, toast  
Seared scallops, Heritage carrots, cardamom yoghurt, black trompette mushrooms

### **Mains**

Beetroot & goat's cheese "tortellini", candied beets, beetroot foam & walnuts  
Cornish stone bass, roasted cauliflower, samphire, brown shrimps & saffron  
Herefordshire fillet of beef, roasted duck liver, truffle Anna potato & Madeira jus  
Spiced Lancashire duck breast, red cabbage puree, sprout leaves, pickled cherries

### **Sides**

Tarragon buttered French beans & Pomme Purée

### **Desserts**

Coffee & Bailey's parfait, caramelised banana, Tonka bean crèmeux  
Marinated pineapple carpaccio, passion fruit, lime granite & mango sorbet  
"Manjari 64%" chocolate ganache, orange sherbet & ginger ice cream  
Roquefort blue, 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.*