



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

Early Seating £65 per person

Main Seating £130 per person

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

### **Starters**

Salt baked celeriac, truffle cream, crispy quail's egg & hazelnuts  
Yellow fin tuna tartare, tobiko & nori rice crisp  
Confit rabbit & duck liver terrine, smoked tomato relish, Parma ham  
Seared scallops, black trompette mushroom's, carrot puree, cardamom yoghurt

### **Mains**

Ironbark pumpkin & tortellini, toasted seeds, sage butter, pine nut nougatine  
Atlantic halibut fillet, parsnips, golden raisin, Ver jus & spring onions  
Herefordshire fillet of beef, roasted duck liver, truffle Anna potato & Madeira jus  
Spiced Lancashire duck breast, baked heritage carrots, red endive, orange sauce

### **Sides**

Tarragon buttered French beans, French fries & Pomme Purée

### **Desserts**

Glazed "Manjari 64%" chocolate parfait, raspberries, honeycomb ice cream  
Brandy snap cannoli, Tonka bean mousse, blackberries & passionfruit  
Marinated pineapple Carpaccio, mango salsa, lime granite & mango sorbet  
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.*