



New Year's Eve 2019

Early Seating £75 per person

Main Seating £150 per person

Starters

Seared scallops, cauliflower puree, wild mushrooms, roasted cauliflower & sea purslane
Veal carpaccio, truffle crème fraiche, Jerusalem artichokes, crisps & trompettes
Scottish salmon tartare, Native lobster, keta caviar, cucumbers & salmon skin
Burrata cheese, yellow beetroots, oat granola, Heritage radishes & dill cress

Mains

Dry aged beef fillet, roasted duck liver, Brussel tops, red wine & shallot sauce
Atlantic halibut, Cornish cockles, smoked bacon, mushrooms, sea herbs & Barolo jus
Pumpkin tortellini, hazelnut pumpkin sauce, crispy sage, pumpkin seeds
Lancashire duck breast, Heritage carrot, cavolo Nero, prunes & Maderia sauce

Sides

French beans & crispy shallots, Pomme Purée & French fries

Desserts

Glazed "Manjari 64%" chocolate delice, whisky cream & hazelnuts
Lemon verbena panna cotta, lemon gel, raspberries & toasted almonds
Boozy black cherry baked Alaska
Selection of cheese's, fig chutney, grapes, sesame seeded crackers

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.