LOUNGE

New Year's Eve menu £60 per person

STARTERS

Iron bark pumpkin soup, roasted chestnuts, black truffles

Seared tuna, parsnip puree, crisps, black pepper dressing

Chicken liver parfait, sauternes jelly, gherkins, raisin toast

Salmon ceviche, keta caviar, avocado puree, blood orange

MAINS

Wild mushroom raviolis, chive cream sauce, crispy kale

Lemon sole paupiette, scallop mousse, aruga caviar, white wine butter

Aged Hereford fillet steak, wild mushroom, truffles, garlic mash potatoes

Salmon fillet, Cornish crab crushed potatoes, concasse tomatoes, sea vegetables

Served with

(French fries, green beans & red cabbage)

DESSERTS

Hot chocolate fondant, boozy cherries, pistachio ice cream

Lime posset, raspberry jelly, fresh berries

Banoffee pie, caramel toffee, roasted banana ice cream

British blue cheese & truffle brie, quince, sesame crackers

Chocolate delice, hazelnut crémeux & malted banana ice cream

(VG) Vegan, (V) Vegetarian. Food allergies and intolerances must be notified before ordering.
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.