

New Year's Eve 2021

Early Seating £95 per person

Main Seating £160 per person

Amuse

Pepper soup cornbread, crispy oyster

Starter

Kohlrabi, pink fir apple potato, winter black truffle (VG)
Scallops a la plancha, white sweet potato mash, lemon caper oil
Burrata, roasted crown prince squash, pine nuts, balsamic (V)
Duck confit tart, celeriac puree, herb salad, shallot rings
Venison carpaccio, chestnut waffle, buckthorn vinaigrette

Main

Milk fed beef fillet, truffle hash brown, wilted spinach,
pickled onion, caviar sauce
BBQ lobster tail, squid ink tagliatelle, salmon pearl butter
Mushroom wellington, Swiss chard, pine nut dressing (VG)
Celeriac barley risotto, black truffle, pickled Nameko mushroom (VG)
Sea bass, salt cured charred avocado, pounded yam, chilli oil

Sides

Crispy Brussels sprout, lemongrass honey & mint
Chard leek, hazelnut & Champagne vinaigrette
Pommes aligot

Dessert

Baked Alaska, flaming cherry tart
Cheese fondue brown cracker croutons
Chocolate & vanilla souffle, pistachio ice cream
Peanut butter bread & butter pudding, peanut butter ice cream
Warm apple cake, apple sorbet, oat crumble & candied apple (VG)