

New Years Eve 2022

Late evening celebration

6 Course Menu

&

Glass of NV Galvin Champagne

£125

Roasted Jerusalem artichoke velouté, soft herb sabayon

∞

Terrine of Suffolk game, chicken, smoked ham hock & pickled mustard seeds

Salad of salt baked Heritage beetroot & carrot, goats' cheese & Winter truffle

∞

Lasagne of Dorset blue lobster, bouillabaisse sauce & samphire

∞

Seared ballotine of Icelandic cod, confit Saffron potatoes, sea vegetables & caviar butter sauce

Fillet & short rib of Herefordshire beef, celeriac purée, caramelised shallot & Bordelaise sauce

Confit cauliflower steak, white grape, crispy capers, hazelnut & rose harissa dressing

∞

St Marcellin, seeded spelt cracker & house chutney

∞

Clementine cheesecake, almond crumble & chocolate sorbet

Valrhona caramelia chocolate mousse, passionfruit gel & Greek yogurt ice-cream

Apple tarte Tatin, Vanilla caramel & Normandy crème fraîche

Bespoke wine pairings and vegan options available upon request.

Menus are subject to market changes.

A non-refundable deposit of £50 per person is required at the time of the booking.

NYE is an Adult only event.

Please let the manager know of any allergies or dietary requirements
An optional gratuity of 12.5% will be added to your bill. All prices include VAT