

NEW YEAR'S EVE 2021 - 2022 5 Course Party Menu £85.00 A glass of Gilbey's Champagne at Midnight

ROASTED CAULIFLOWER & SMOKED ALMOND SOUP

scallion cream, Pecorino & cauliflower crisps, seed bread



LAYERED CHICKEN LIVER PÂTÉ & WINTER FRUIT CHUTNEY

almond crumb, toasted brioche



BEETROOT & ORANGE-CURED LOCH DUART SALMON

flaked crab, orange-pickled golden beets, dill crème fraîche



ROSEMARY-CRUSTED SADDLE OF VENISON

girolles, ginger heritage carrots, baked & puréed celeriac



A TRIO OF PUDDINGS

LYCHEE CRÈME BRÛLÉE

mango gel, hibiscus meringue

RUBY CHOCOLATE DOME

Mascarpone, raspberries

PISTACHIO & APRICOT NOUGAT

OR

A TRIO OF BRITISH ARTISAN CHEESES

with apple jelly, celery, biscuits

Colston Bassett Stilton, past. cow's milk, [Notts] Baron Bigod, unpast. cow's milk, [Suffolk] Hafod Organic Cheddar, past. cow's milk, [West Wales]



Cafetière coffee & petits fours



Very Happy New Year to you from us all



There may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.