



NEW YEAR'S EVE MENU

Smoked salmon, blini, crème fraiche, caviar
Gruyere gougers

~

Poached lobster tail, little gem, apple, celery, pink peppercorns

Confit duck & chicken terrine, clementine marmalade, mâché salad

Beetroot cured salmon, dill aioli, pickled cucumber

Baked Vacherin, warm potato & toasted hazelnut salad, Périgord truffle

~

Beef fillet, bordelaise, garlic & potato purée, black truffle

Roasted halibut, celeriac, langoustine & lemon caper butter sauce

Jerusalem artichoke & Champagne risotto, roasted ceps, artichoke crisps

Roasted venison fillet, red cabbage, parsnip, sour cherry & Cognac sauce

~

Praline, chocolate mousse, mandarin macarons

Cinnamon crème brulee, pistachio biscotti

White chocolate & cranberry tart, candied citrus

Caramelised pineapple, rum, passionfruit & coconut sorbet,

~

Selection of truffles & sweets

£325 pp