



NEW YEARS EVE MENU

Canapés

Oscietra Caviar Blini (gf)

Smoked Salmon Remoulade (gf)

Spiced Crab Brioche (gf)

Aubergine & Toast (v/gf)

1st Course

Roasted Iron Bark Pumpkin/ Pumpkin Fritters, Winter truffle (gf)

2nd Course

Poached Halibut / Onion & Mushroom Powder, Tokyo Turnips,

Halibut & Mushroom Sauce (gf)

3rd Course

Roasted Venison Loin / Braised Red Cabbage, Baby Root Vegetables

Juniper Sauce (gf)

4th Course

Millionaires Tarte / Salted Caramel Ice Cream (gf)

Petit Fours

Assorted Chocolate Truffles (gf)

£250

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.