



New Years Eve Menu



Oscietra Caviar Blinis / Crème Fraiche

~

Butter Poached Lobster / Lobster Bisque. Brandy Butter

~

Pumpkin Ravioli / Winter Truffle, Pumpkin and kirsch Jus
or
**Scottish Smoked Salmon / Potato Blinis, Trout Roe, Crème Fraiche,
Shallots & Capers**

~

**West Country Dry-Aged Beef Wellington / Garlic Mayo, Potato Purée,
Black Truffle**
or
Pan Fried Stone Bass / Salsify, Shellfish Broth, Coriander Oil
or
Jerusalem Artichoke Barigoule / Artichoke Crisps & puree

~

Chocolate Bomb / Hot Chocolate Fudge
or
Praline & Dark Chocolate Mousse / Mandarin Macaroons

~

Tea/Coffee & Petite Four

£225



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of food-borne 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. Service Charge 13%