



New Years Eve
Early Bird Menu



Five Courses for £115 per person

Available from 5pm - 6:30pm

Oscietra Caviar Blinis / Crème Fraiche

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Butter Poached Lobster / Lobster Bisque. Brandy Butter

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Pumpkin Ravioli / Winter Truffle, Pumpkin and kirsch Jus

or

**Scottish Smoked Salmon / Potato Blinis, Trout Roe, Crème Fraiche,
Shallots & Capers**

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**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

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Chocolate Bomb / Hot Chocolate Fudge

or

Praline & Dark Chocolate Mousse / Mandarin Macaroons

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Tea/Coffee & Petite Four



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%