



# New Years Eve Menu



**Five Courses for £225 per person**

Available from 6:30pm - 9pm

**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%