



New Years Eve Menu 2024

£375

Amuse bouche

Eggs on Toast

set custard, mushrooms, brioche

Jalapeno cheese poppers

romesco, macadamia nuts

Starters

Beetroot gâteau (vg)

pickled beetroot, winter truffle – vegan feta cheese, pine nuts

BBQ lobster

celeriac remoulade, prawn consommé, fermented yuzu kosho glaze

Chicken liver paté

brioche, kale, cherry

Mains

Confit halibut

smoked mash potato, champagne beurre Blanc, trout roe

Duck breast

carrot purée, winter black truffle potato terrine, duck jus

Sweet potato risotto (vg)

vegan feta cheese, sweet potato fondant, caramelized pumpkin seeds

Pre-Desserts

Gin and tonic sorbet, gin pearls

Desserts

“Tearamisù”

blackcurrant compote, Champagne jelly

Pavlova (vg)

BBQ pineapple, whiskey, vanilla Chantilly

Baked cheesecake

confit mandarin compote