

New Year's Eve Dinner

• Five-course dinner with welcome drink £89 per person
Served 7pm – 1am •

ARRIVAL BUCKS FIZZ

AMUSE - BOUCHE
CRÈME DU BARRY (V)
Truffle oil and young leeks

STARTERS
BEEF TEA FOIE GRAS
Woodland mushrooms

TARTARE OF FRESH SALMON À L'AMÉRICAIN
Melba toast

SELECTION OF ENGLISH CHARCUTERIE
Cornichons and toasted sourdough

WELSH RAREBIT ON TOAST (V)
Poached hens' egg

MAINS
INDIVIDUAL FILLET OF BEEF WELLINGTON
Buttered green beans, creamed mash and red wine jus

ROAST RUMP OF LAMB
Cockles, buttered leaf spinach and gratin dauphinoise

FILLET OF BREAM
Braised fennel, leeks with beurre blanc sauce

SAFFRON RISOTTO (V)
Italian hard cheese and fresh rosemary

PRE-DESSERT
CALIFORNIAN PINK GRAPEFRUIT SORBET (V)
Finished with noilly prat

DESSERTS
LEMON TART (V)
Raspberry coulis

POACHED PEAR (V)
Set vanilla cream and passion fruit sauce

RICH CHOCOLATE MOUSSE (V)
Sour cream

BRITISH AND CONTINENTAL CHEESE
Biscuits and homemade red onion chutney

DESSERTS
COFFEE AND TRUFFLES

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.