



NEW YEAR'S EVE MENU

31 DECEMBER

Glass of champagne on arrival

Amuse bouche

Cauliflower & caviar velouté (v)

Starters

Smoked duck breast, spiced apple, currants

Octopus carpaccio, sea vegetables, smoked mayonnaise

Wild mushroom gougère (vg)

Mains

Poached turbot, sauce Choron

Beef fillet tournedos Rossini

Root vegetable Wellington, chestnut velouté (vg, gf)

Desserts

Cranberry & chestnut Mont Blanc

Brown sugar tart with crème fraîche sorbet

Chocolate & clementine mousse, praline

£200 per person

Book a table