



NEW YEAR'S
EVE MENU

£65 per person

AMUSE BOUCHE

SCALLOPS SERVED THREE WAYS

Tartar - Ceviche - Pan Seared

VENISON CARPACCIO

Wasabi Rice Crisps - Pistachio

RUBY GRAPEFRUIT AND GREEN OLIVE SALAD

CELERIAC VELOUTE

Hazelnut and Truffle

CHICKEN AND HAM HOCK ROULADE

Pickled Girole Mushrooms - Tarragon Mayo - Honey Mustard

HALIBUT

Potato Scales - Leeks - Langoustines - Bisque Sauce

ROASTED PHEASANT BREAST

Potato Terrine - Brussels with Pancetta and Chestnuts - Pickled Brambles - Red Wine Jus

PITHIVIER

Butternut - Mushroom and Spinach in Puff Pastry

FILLET STEAK

Wild Mushroom Gratin - Black Truffle Potato Terrine - Foie Grass Jus

MONKFISH

Oxtail Pancake - Parsnips - Red Wine Jus

CHEESEBOARD

Selection of English Cheeses - Biscuits - Grapes - Quince and Celery

RED WINE POACHED PEAR

Walnuts - Blue Cheese Ice Cream

WHISKEY AND CHOCOLATE CREMEUX

Coffee and Caramel - Whiskey Ice Cream

TIRAMISU FLAVOURS

Mascarpone Mousse - Coffee Cremeux and Chocolate Praline

SELECTION OF ICE CREAMS AND SORBETS

COFFEE AND PETIT FOURS

MAKE A NIGHT OF IT. INCLUDES BEDROOM, NYE DINNER AND BRUNCH. £210 PER COUPLE

