

New Year's Eve Menu

£500 per person

Champagne on Arrival

Canapes

Brie & cranberry tartlets, thyme cream (v)

Wild mushroom vol-au-vents, chestnut purée (v)

Smoked trout tartlets, pickled cucumber & dill

Bread

Infused butters, tapenade and hummus

Starters (selection of one)

Butter-poached lobster medallions

Fennel pollen, compressed cucumber, onion tartare, crispy seaweed, citrus beurre blanc

Dry spiced beef carpaccio

Pickled quail eggs, beans, parmesan, capers, mushroom mousse, dried mushrooms

Smoked duck

Blood orange, date gel, pickled cherry, stilton shortbread, chicory

Charred white asparagus

Lemon sabayon, pickled shallots, and hazelnut crumble (vg)

Soup

Warm heirloom tomato consommé, parmesan crumb, basil cress

Main (Selection of one)

Roasted beef tenderloin

Black peppercorn, truffle layered potato, glazed baby beets, carrot purée, soy garlic tender stem, Madeira jus

Chicken ballontine

Wild mushroom, fondant potato, winter vegetables, sweetcorn purée, mushrooms, velouté

Grilled Lamb & Chicken

Duo croquette, grilled loin, charred cutlet, parsnip puree, charred onion, broccoli, pea & mint puree, charred corn rib, pear gum

Olive poached monkfish

Celeriac layers, prawn bolognese, fish bisque, grilled leeks, pickled mussel

Koji celeriac

Chimichurri, celeriac puree, purple cauliflower, asparagus, jus (vg)

Sorbet

Champagne & elderflower granita, peach espuma, mint pearls

Dessert

Signature collection of desserts

Cheese Board or Petit fours

Cheese and crackers with pickles

Mini curd tart, pate de fruit, truffle, mousse profiterole