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# NEW YEAR'S EVE

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**£225 per person**

(Half price for children under 12 years)

## STARTERS

Choose One

Salsify & Pumpkin Velouté

*Smoked pumpkin seeds*

Orange-Glazed Wild Duck

*Confit, croquette, smoked duck*

Hand-Dived Scallops

*Cauliflower textures, chorizo, apple, citrus sabayon*

Scottish Lobster Ravioli

*Fennel, capers, langoustine, Champagne sauce*

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Wild Mushroom Consommé

*Camembert Cappelletti*

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## MAIN COURSE

Choose One

Tournedos Rossini

*Chargrilled Dedham Vale fillet steak, foie gras, black truffle, red wine braised shallots*

Tenderloin of Iberico Pork

*Braised cabbage, celeriac, grilled baby leeks, thyme-infused jus*

Dover Sole Paupiettes Stuffed with Crab

*Vegetable spaghetti, morels, lobster Hollandaise*

Millefeuille of Grilled Vegetables

*Charred kale, almonds, Shropshire Blue croquette*

## Accompaniments served with all main courses

*Tarragon-roasted Sweet Potatoes*

*Braised Beans & Chicory*

*Charred Cauliflower with Soy sauce*



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Cardamom Panna Cotta  
*Sable Breton*

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## DESSERT

Choose One

Slow-Cooked Pear

*Pear purée, Speculaas ice-cream*

Chocolate Tart

*Translucent tuile, pistachio ice-cream, roasted pistachios*

Blackberry Sloes

*Sloe Gin sorbet, preserved berries*

British Artisan Cheese Selection

*Served with a selection of chutneys & crackers*

\* Coffee, Tea & Petit Fours \*

**Executive Chef: Rob Creaser**