



NEW YEAR'S EVE LATE DINNER

£295 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne

Canapés

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Miso Custard, Truffle, Pumpkin Cream

TO START

Pressing of Duck Liver and Celeriac
Baby Leeks, Hazelnut, Port Wine

Lasagne of Dorset Crab
Caviar, Sauce Nantais

Roasted Heritage Beetroots
Goats Curd, Italian Leaves, Hazelnut

MAIN

Rhug Estate Venison Wellington
Chestnuts, Carrot, Sauce Grand Venieur

Fillet of Wild Halibut
Salsify, Almond, Romanesco, Champagne Sauce

Potato and Semolina Gnocchi
Salsify, Artichoke, Roasted Celeriac Broth

DESSERT

Milk Chocolate
Hazelnut Praline, Black Truffle Sphere

Coconut Crème Brulee
Mango, Lime, Yuzu Sorbet

Selection of Seasonal British Cheeses
Grapes, Crackers, Celery

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Tea and Coffee

Available from 8.30pm on Tuesday 31st December 2019

THIS MENU IS SUBJECT TO CHANGE

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.