



New Year's Eve

Early Dinner

£195 PER PERSON WITH A GLASS OF
LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

Available 5.30pm - 6.30pm

Dressed Cornish Crab with Pickled Clams, Compressed Cucumber,
Pickled Radish Salad and Oyster Mayonnaise

Tart Fine of Roast Delicia Squash, White Gorgonzola, Caramelised Walnuts, Rocket Beignets

Goosnargh Duck and Foie Gras Terrine Chicory and Soused Orange Salad, Port and Raisin Purée

*

Native Beef Fillet, Oxtail and Port Onion Pithivier, Braised Carrots with Cardamom

Roast Seabass with Mussels, Scallops and Baby Squid, Courgette Puree, Sea and Earth Velouté

Roast Cauliflower with Ghee, Roast Cauliflower Purée, Crisp Wild Rice and Spiced Onion Fritters

*

Bitter Chocolate Texture Log with Sour Cream Ice Cream, Candied Chestnuts

Tiramisu with Green Tea Chantilly, Champagne Texture

Brie de Beaux with Truffle and Toasted Walnut Sourdough

*

Chocolate Box

*

Coffee, Tea and Tisanes



Please note: These are sample menus and are 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.



New Year's Eve
Late Dinner



£395 PER PERSON WITH A WINE PAIRING

Available from 8.30pm

Celeriac Soup with Tortellini of Harborne Blue Goat's Cheese and Celeriac Truffle Slaw

*

Dressed Cornish Crab with Pickled Clams, Compressed Cucumber,
Pickled Radish Salad and Oyster Mayonnaise

Tart Fine of Roast Delicia Squash, White Gorgonzola, Caramelised Walnuts, Rocket Beignets

Goosnargh Duck and Foie Gras Terrine Chicory and Soused Orange Salad, Port and Raisin Purée

*

Native Beef Fillet, Oxtail and Port Onion Pithivier, Braised Carrots with Cardamom

Roast Seabass with Mussels, Scallops and Baby Squid, Courgette Puree, Sea and Earth Velouté

Roast Cauliflower with Ghee, Roast Cauliflower Purée, Crisp Wild Rice and Spiced Onion Fritters

*

Bitter Chocolate Texture Log with Sour Cream Ice Cream, Candied Chestnuts

Tiramisu with Green Tea Chantilly, Champagne Texture

Brie de Beaux with Truffle and Toasted Walnut Sourdough

*

Chocolate Box

*

Coffee, Tea and Tisanes



Please note: These are sample menus and are 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.