

NEW YEAR'S EVE LATE DINNER

£375 WITH A GLASS OF LAURENT-PERRIER GRAND SIÈCLE

CANAPÉS

Piperade Tartlet, Egg Yolk Purée
Prune, Bacon Jam, Brioche
Goat's Curd Sablé, Onion Seed

STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC
Baby Leeks, Hazelnut, Warm Brioche

DRESSED DORSET CRAB
Cucumber, Lemon, Caviar

ROASTED AND PICKLED GARDEN BEETROOTS
Horseradish Yogurt, Hazelnut

MIDDLE COURSE

ORKNEY XXL SCALLOP
Potato, Grape, Champagne Sauce

WINTER BLACK TRUFFLE RISOTTO

MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF
Chestnuts, Carrot, Braised Beef Pie

GRILLED DOVER SOLE
Salsify, Almond, Romanesco, Lobster Bisque

POTATO & SEMOLINA GNOCCHI
Salsify, Artichoke, Cashew Nut Velouté

DESSERT

MILK CHOCOLATE BAR
Hazelnut Praline, Salted Caramel

COCONUT CRÈME BRÛLÉE
Mango, Lime, Yuzu Sorbet

SELECTION OF SEASONAL BRITISH CHEESES
Grapes, Crackers, Celery

NEW YEAR'S EVE LATE DINNER VEGAN MENU

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CANAPÉS

Piperade Tartlet
Herb Arancini, Vegan Feta
Rice Crisp Almond, Apple, Celery, Curry

STARTER

MISO GLAZED AUBERGINE
Chestnuts, Truffle, Roasted Onion Broth

ITALIAN WINTER LEAVES
Cashew Curd, Clementine, Fennel

MIDDLE COURSE

WINTER BLACK TRUFFLE RISOTTO

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT
Caramelised Celeriac Purée, Celeriac Jus

BRAISED WHITE ONION
Tapioca Crisp, Root Vegetables, Trompette Mushrooms

DESSERT

HAZELNUT TARTLET
Citrus, Cranberry, Pine Sugar

DARK CHOCOLATE BÛCHE DE NOËL
Chestnut, Blackcurrant, Oat Milk Ice Cream