

NEW YEAR'S EVE 2024

FIVE COURSE GASTRONOMIC DINNER WITH LIVE JAZZ TRIO - £175

AMUSE-BOUCHE

GOUGERES (v)
with truffle & brie

TUNA TARTAR
wonton crisps

FIRST

"HAND DIVED" SCOTTISH SCALLOPS
nduja sauce, shell baked

or

ROASTED CEPS (v)
chesnut mousse, oxalis

SECOND

PEKIN DUCK
rice paper, leek & cucumber, potato pavé, mandarin gel, sweet bean sauce
or

GLOBE ARTICHOKE (v)
pimiento & sun-dried tomato purée, smoked tofu, watercress oil

THIRD

CHAMPAGNE & PINK GRAPEFRUIT GRANITA (v)

FOURTH

BEEF WELLINGTON
celeriac purée, heritage carrots, shaved winter truffle
or

GRILLED OYSTER MUSHROOM (v)
pickled artichoke, potato purée, nasturtium leaves, mushroom jus (ve)
or

TURBOT
chinese cabbage, fish consommé, baby corn, baby turnips, oscietra caviar

FIFTH

GANACHE OF ORIGINAL IRISH CREAM (v)
biscoff crunch, pear sorbet
or

CHOCOLATE FONDANT (v)
white chocolate & gold leaf ganache, blood orange ice cream
or

BRITISH CHEESES (v)

LINCOLNSHIRE POACHER
oak smoked, alford

BLUE STILTON
blue veined, clawson

MAIDA VALE
hard pressed, guernsey

SINODUN HILL
soft, goats milk, oxfordshire

(v) Vegetarian

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.
Dishes cannot be modified.