

NEW YEAR'S EVE

FIVE COURSE GASTRONOMIC DINNER WITH LIVE JAZZ - £185

AMUSE-BOUCHE

FIRST

CRAB ROYALE

finger lime caviar, wonton crisps, wasabi citrus dressing

SECOND

SCALLOP & PRAWN BALLOTINE

curry sabayon, oscietra caviar

THIRD

CRANBERRY LIMONCELLO & VODKA GRANITA

FOURTH

FILLET OF JOHN DORY

roasted cauliflower purée, baby leeks, tarragon & hibiscus mignonette, sea purslane

or

BEEF WELLINGTON

potato pavé, glazed pearl onion, glazed carrots, winter truffle jus

FIFTH

CHOCOLATE CREAM & YOGURT MOUSSE (ve)

blackcurrant insert, puffed rice, popping candy

or

PEANUT PARFAIT (v)

chocolate purée, coconut dacquoise, caramel ice cream

COFFEE & PETIT FOURS

(v) Vegetarian (ve) Vegan

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.

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VEGAN

AMUSE-BOUCHE

FIRST

SWEETCORN VELOUTE (ve)
girolles, crispy jerusalem artichoke, borage

SECOND

PORCINI MUSHROOM MOUSSE (ve)
pickled kombu, artichoke, chesnut crumbs

THIRD

CRANBERRY LIMONCELLO & VODKA GRANITA (ve)

FOURTH

DELICA SQUASH (ve)
*glazed hen of the wood mushroom, pumpkin & sunflower seeds, hazelnut,
truffle & port vinaigrette*

FIFTH

CHOCOLATE CREAM & YOGURT MOUSSE (ve)
blackcurrant insert, puffed rice, popping candy

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