

New Year's Eve Dinner

Available 31st December for £95 per person.

Amuse Bouche

Mushroom rose cookie

To Start

Confit salmon, edamame, beetroot with coriander dressing

Guinea fowl & turkey terrine, berry compote & hazelnut

Burrata, fig brulé, basil crumble & black olive oil

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet (v)

Main Course

Honey glazed duck breast, Parisian vegetable, duck bonbon, salsify with prune jus

Crispy seabass with crab falafel, Savoy cabbage, puy lentil and sauce Américaine

Coffee braised short ribs, parsnip puree, crispy onion, heritage carrots

Portobello mushroom and goat cheese vol au vent, herb essence (v)

Dessert

Paris-Brest, hazelnut cream, raspberry sorbet

Date pudding, vanilla ice cream, candied orange

Colston Bassett Stilton and Barber's Vintage Cheddar with
mulled pears and pickled walnuts (v)



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. (v) Suitable for Vegetarians.