

# 28-50

BY NIGHT



## New Year's Eve Menu

5 courses, a bottle of Champagne for 2 & live Jazz  
£195 per person

### Amuse bouche

*Serrano ham and manchego cheese croquette*

### Starters

Crab Salad

*Herb crème fraîche, bisque & melba toast*

Beef Tartare

*Jerusalem artichoke crisp & béarnaise*

Wild Mushroom Tortelloni

*Onion consommé & truffle*

### Mains

Beef Fillet

*Potato galette, roasted parsnip & red wine jus*

Halibut

*Fennel and dill salad, mussels, cockles & saffron cream*

Celeriac Fondant

*Hazelnut and mushroom caviar, enoki tempura & cep velouté*

### Cheese

*24 month aged comté, honey and fig chutney & oat cracker*

### Desserts

Chocolate Delice

*Blackberry sorbet*

Lemon Tart

*Meringue, confit clementine & earl grey ice cream*

Hazelnut Eclair

*Praline diplomat & caramelised hazelnut*

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.  
Allergens information available upon request

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

