



## New Year Eve

### Sliced Scallops

Kohlrabi, clementine granita

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### Smoked Beetroot Tartare

Brussels sprouts, cranberries  
(Caviar Supplement)

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### Cep Risotto

Chestnut, puffed grains  
(Black truffle Supplement)

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### Grilled Monkfish Loin

Vadouvan dressing, Jerusalem artichokes, celeriac remoulade

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### Hay Aged Duck

Delica pumpkin, roasted quince, spiced honey

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### Blood Orange Sorbet

Juniper, charcoal cream

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### Macerated Prune and Armagnac Custard Tart

Milk ice cream

*5 course menu - £149 per guest*


*7 course menu - £179 per guest*

Special wine pairing options, including Classic at £70 and Premium at £140,  
will be available to complement your dining experience.

Vegan and Children's (£110 for guests below the age of 12) menu available on request.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.





# New Year Eve

## Vegetarian

Confit Kohlrabi  
Clementine granita

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Smoked Beetroot Tartare  
Brussels sprouts, cranberries

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Cep Risotto  
Chestnuts, puffed grains

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Honey-Glazed Roasted Celeriac  
Vadouvan dressing, Jerusalem artichoke

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BBQ Hen of the Woods  
Delica pumpkin, quince, spiced honey

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Blood Orange Sorbet  
Juniper, charcoal cream

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Macerated Prune and Armagnac Custard Tart  
Milk ice cream

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