



## New Year's Eve

*31st December 2023*

A Glass of Champagne on arrival  
Chef's selection of canapes

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King prawn and crayfish cocktail, rock samphire, sauce Americaine  
Crème brulee foie gras, toasted brioche  
White risotto, creamed mushroom, Champagne, Parmesan crisp (v)  
Sea scallops, crushed peas, Chablis cream sauce, black truffle crisp

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Roasted breast of Barbary duck, caramelized plums, pommes fondant, green beans  
Pumpkin & butternut squash Wellington, mushrooms, walnuts, chestnuts, braised  
hispi cabbage, steamed new potatoes (v)  
Fillet of turbot, keto caviar, parsley & vermouth butter sauce, tenderstem broccoli, Parmentier potatoes  
Fillet of beef Wellington, Dauphinoise potatoes, green beans, Madeira jus

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Warm chocolate pot with golden coffee ice cream, honeycomb shards  
Black Forest delice, kirsch bavarois, sour cherry sorbet  
Lemon Meringue Pavlova, coconut & fennel flowers  
Peppered carpaccio of pineapple, Kahlua sauce, coconut sorbet (v)  
Selection of farmhouse cheeses from the Teddington Cheese Shop, quince jelly, Millers Damsels biscuits

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Petit Fours

£148.00