



New Year's Eve

31st December 2023

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

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

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

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

Petit Fours

£148.00