



NEW YEAR'S EVE 2025

SNACKS

Pear, walnuts, blue cheese bites (V)

Cucumber, smoked salmon, dill

Duck paté, Seville orange marmalade

STARTERS

Smoked stracciatella (V)
pear, almonds, corbezzolo honey

Dorset crab
potato waffle, hazelnut, thyme

Game terrine
chutney, carrot salad, sourdough toast

Scottish langoustine
carrot, ginger, shellfish aioli

Orkney scallop
caramelised cauliflower, Romanesco, sea vegetables

MAINS

Beetroot Wellington (VE)
beet juice, kale, mushrooms

Butter poached lobster
shellfish risotto, stuffed cabbage, deep fried enoki

Shetland halibut
parsley velouté, root vegetable escabeche

Stuffed lamb loin
smoked celeriac, sautéed ceps, truffle and ricotta gnocchi

Beef fillet
braised shin, mushroom, bordelaise sauce

Chateaubriand for two
thousand-layer chips, mustard gravy

SIDES

Chips (VE)
sea salt

Roasted potatoes
duck fat, rosemary salt

Kale salad
caesar dressing, pumpkin seeds

Buttered hispi cabbage (V)

DESSERTS

Tiramisu (V)
coffee sponge, mascarpone cream

Damson plum and candied chestnut tart
plum mousse, chestnut frangipane

Mandarin mousse (V)
coconut sponge, saffron ganache, sablé

Dark chocolate and cardamom mousse (VE)
passion fruit gel, sesame tuile

Selection of cheese
biscuits, chutney