



NEW YEAR'S EVE

FROM 8:15PM TO LATE - £175

A pre-order is required for each guest in your party for Starter, Main Course & Dessert

AMUSE BOUCHE



TRUFFLE & JERUSALEM ARTICHOKE VELOUTÉ
Comté Cheese Grissini

STARTERS



WAGYU BEEF CARPACCIO
Rocket Pesto, Balsamic Reduction & Aged Parmesan

YELLOW FIN TUNA TARTAR
Baeri Caviar, Avocado, Celery & Watermelon Gazpacho

BALLOTINE OF FOIE GRAS
Home-Made Granola & Blackberry

ARTICHOKE & CONFIT POTATOES SALAD
Red Oak Lettuce Leaves & Truffle Mayo

MAINS



NATIVE LOBSTER TAIL
Creamy Leeks & Baby Veg, Caviar & Champagne Velouté

KING SCALLOPS & TRUFFLE
Lemon Beurre Blanc & Fresh Herbs

CLASSIC BEEF FILET ROSSINI
Pomme Purée & Seared Foie Gras

KING OYSTER MUSHROOMS & SAFRON RISOTTO
Carnaroli Risotto & Beaufort Cheese

SIDES



LOADED BRABANT POTATO
Crispy Bacon & Cheddar Cheese

BUTTER LETTUCE
Classic French Vinaigrette

DESSERTS

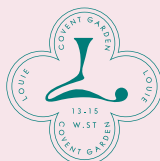


CHOCOLATE ALLIGATOR
Chocolate Mousse & Popcorn Praline

CHAMPAGNE & RASPBERRY PAVLOVA
Italian Meringue, Raspberry Gel, Champagne & Raspberry Sorbet

CHEESE SELECTION & CRACKERS
Bariquette, Morbier, Ossau Iraty, Quince Jelly & Grapes

PETIT FOUR



PLEASE NOTE, EXCLUDING OUR PREMIUM DINING TICKETS, ALL TABLES WILL BE REBOOKED BY ANOTHER PARTY AND A STRICT RETURN TIME WILL APPLY.

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. PRICES INCLUSIVE OF VAT AT 20%.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.