

New Year's Eve Dinner Menu 2026

Aged Comté Gougères, Jamon Iberico, XXL Nocellara Olives

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Jerusalem artichoke velouté with winter black truffle

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Roast jumbo quail tartlet with tropea onion, beetroot, dandelion, hazelnuts and aioli

Or

Lobster and scallop raviolo with lobster bisque, sea herbs and basil

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Fillet of Belted Galloway beef with slow cooked shin, pickled walnut, crisp potato terrine, celeriac purée and red wine jus

Or

Wild Cornish turbot with dashi stock, baby squid, daikon, kohlrabi, salsify, shiso and shitake

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Mango sorbet

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Passionfruit curd and torched meringue tartlet with coconut ice cream and lime

Or

Chocolate delice with honeycomb, salted caramel, coco nibs, gold leaf and vanilla ice cream

Or

Cheese

£130.00 per person

Coffee/Tea (Union coffee/Rare tea company) £7, Mineral water £5 (75cl btl.)

A discretionary gratuity of 13.5 % will be added to the total bill



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