

NEW YEAR'S EVE LATE DINNER

4 course menu - £375

STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC
Baby Leeks, Hazelnut, Warm Brioche

or

DRESSED DORSET CRAB & SMOKED SALMON TIAN
Cucumber, Lemon, Caviar

MIDDLE COURSE

GRILLED DOVER SOLE
Salsify, Almond, Romanesco, Lobster Bisque

MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF
Chestnuts, Carrot, Braised Cheek, Truffle Juice

or

HERB ROASTED GUINEA HEN
Creamed Cabbage, Pumpkin, Spiced Plum Purée, Sauce Vin Jaune

DESSERT

COFFEE, CARAMEL & CHOCOLATE BAR

or

WARM HAZELNUT FINANCIER
Prunes, Calvados & Orange

or

SELECTION OF SEASONAL CHEESES
Grapes, Crackers, Celery

NEW YEAR'S EVE LATE DINNER VEGAN

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STARTER

AUBERGINE & TOFU TARTLET

Smoked & Crisp Aubergine, Onion Jam, Pine Nut

MIDDLE COURSE

ITALIAN WINTER LEAVES

Cashew Curd, Carrot, Clementine

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT

Caramelised Celeriac Purée, Kale, Celeriac Jus

or

BRAISED WHITE ONION

Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus

DESSERT

SPICED PANNA COTTA

Sherry & Orange Compote, Speculoos Biscuit

or

REDCURRANT & VANILLA BAUBLE

Coconut Sorbet