



NEW YEAR'S EVE MENU

AMUSE BOUCHE

Wild Mushroom Velouté
Goats Cheese Tartlet with Caramelised Red Onion

STARTER

Thinly Sliced Cured Duck Breast with Beetroot
Purée, Mixed Greens and Balsamic Reduction

FISH

Pan Seared Sea Bass with Caviar, Lemon Risotto,
Crispy Leeks and Champagne Beurre Blanc

MEAT

Roasted Venison Loin with Mulled Wine Poached
Pears, Baby Carrots, Potato Rösti and Red Wine Jus

DESSERT

Champagne Cheesecake with Pistachio Praline
and Stracciatella Gelato

WINE FLIGHT | £30 EXTRA

4 perfectly paired wines

£95 per person

An optional 12.5% service charge will be added to your bill
Please ask your server for allergens



NEW YEAR'S EVE VEGETARIAN MENU

AMUSE BOUCHE

Wild Mushroom Velouté
Goats Cheese Tartlet with Caramelised Red Onion

STARTER

Rocket & Fig Salad with Candied Pecans,
Blue Cheese Crumb and Honey Dressing

FIRST

Pan Seared King Oyster Mushroom with Lemon
Risotto, Crispy Leeks and Champagne Beurre Blanc

MAIN

Vegetable Wellington with Mulled Wine Poached
Pears, Baby Carrots, Potato Rösti and Red Wine Jus

DESSERT

Champagne Cheesecake with Pistachio Praline
and Stracciatella Gelato

WINE FLIGHT | £30 EXTRA

4 perfectly paired wines

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