

NEW YEAR'S EVE MENU | £125

Choice of one starter, one main and one dessert

AMUSE BOUCHE

Smoked salmon tartar (gf) 26 kcal
horseradish mayo, tapioca, caviar

Goat cheese (v) 76 kcal
fig mousse, honey toast

STARTERS

Pan-seared scallops (gf) 118 kcal
delica squash purée, confit purple potatoes, caviar, sea purslane

Duck foie gras 130 kcal
confit duck rillettes, onion chutney, grilled peach, toasted brioche

Chestnut and black trumpet soup (v) 187 kcal
truffle goat cheese bonbons

TO FOLLOW

Choice of venison loin (gf) 389 kcal or Dedham Vale beef (gf) 365 kcal
celeriac purée, sweet potato gratin, baby carrots, mushrooms
Choice of bitter chocolate sauce or peppercorn sauce

Pan seared halibut (gf)
saffron risotto, confit Amanda tomatoes

Vegetable wellington (v) 428 kcal
baby carrots, creamy savoy cabbage, truffle cream sauce

DESSERT

Slice of hazelnut and milk chocolate brulée (gf) (v) 386 kcal
hot chocolate fudge

Sticky toffee pudding (v) 359 kcal
salted caramel sauce, vanilla ice cream

Assortment of British cheeses (v) 434 kcal
quince compote

Tea and coffee

Adults need around 2000kcal a day.
All prices are inclusive of 20% VAT.
A discretionary service charge of 12,5%
will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options
available, please ask prior to ordering. If you
have an allergy to any food product or dietary
requirement, please advise us prior to ordering.