



HAPPY NEW YEAR

NYE late seating is an Adult only event & the table is yours for the evening

Wednesday 31st December

APERITIF

Glass of Galvin Champagne

∞

CANAPÉS

Parmesan cheese straws

Angus steak tartare, confit egg yolk

Deep fried oyster, seaweed mayo

Truffle Arancini

∞

FIRST COURSE

Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *

Parfait of duck liver, Madeira jelly & hazelnut brioche *

∞

FISH COURSE

Seared Orkney scallop, cauliflower purée & apple salad

∞

MAIN COURSE

Roast fillet of Dedham Vale beef, oxtail croquette, creamed spinach, Bordelaise sauce *

Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *

Risotto of ironbark pumpkin, cavolo nero, aged parmesan *

∞

DESSERT

Apple tarte tatin, butterscotch sauce & crème fraîche

Clementine soufflé, Valrhona chocolate sauce

5 course menu £135pp

(Price includes a glass of champagne, 5 courses & Live Music)

Please let the manager know of any allergies or dietary requirements

** Gluten Free or can be made with gluten free products*