

New Years Eve 2025

Early Sitting
Reservations between 5.15pm – 6.30pm

Glass of NV Galvin 'Grande Réserve' Champagne

Vacherin crème brûlée, chestnut, winter truffle

Cured Scottish Scallop, Green Apple, Dashi, Horseradish

Dorset crab raviolo, braised fennel, dashi beurre blanc

Landes foie gras, Moroccan spices, pear chutney

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Cavolo Nero Risotto, Sweet Gorgonzola, Clementine

Cornish Halibut, Trompette, Jerusalem Artichoke, Vin Jaune

Honey-Glazed Duck, Dates, Radicchio, Périgord Sauce

Grass-Fed Beef, Roscoff Onion, Cep, Seaweed tartare

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Araguani Chocolate Tart, Salted Caramel, Wild Berries

Apple Tarte Tatin, Calvados Caramel, Madagascar Vanilla

Panettone Pudding, Armagnac Sabayon, Blood Orange

Truffle Brie Dea Meaux, Black Truffle, Quince chutney, Walnut

Menu at £125.00 per person

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements

New Years Eve 2025

Late Sitting
Reservations between 8.30pm – 9.30pm

Canapés & NV Galvin 'Grande Réserve' Champagne

*Tapioca Crackers, Oyster emulsion, Oscietra Caviar
Comté On Toast, Verju, Truffle
Bluefin Otoro Ham, Finger lime*

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Cured Scottish Scallop, Green Apple, Dashi, Horseradish

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Foie Terrine, dates, Moroccan spices, pear chutney

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Cornish Halibut, Trompette, Jerusalem Artichoke, Vin Jaune

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Grass-Fed Beef, Roscoff Onion, Cep, Seaweed tartare

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Araguani Chocolate Tart, Salted Caramel, Wild Berries

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Coffee & Petit Fours

Menu at £235.00 per person

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements