



New Year's Gve Dinner

Tasting Menu £95

Welcome Canapes & Glass of Artelium 1662 Cuvée NV, English Sparkling Wine

CLASSIC

Olive Oil Poached Loch Duart Salmon Tenderstem Broccoli Fritter, Cucumber Dressing, Caviar [SD], [F]

> Ham Hock & Mushroom Vol au Vant Madeira Sauce, Winter Truffles [G], [M], [SD], [E]

Roasted Monkfish, Brown Shrimp Champagne Velouté [M], [SD], [F], [C]

Roasted Loin of Lamb Courgettes, Tomato Fondue, Rosemary Sauce [G], [M], [SD]

or

Fillet of Beef
Braised Kale, Wild Mushroom Cream, Red Wine Sauce
[G], [M], [SD]

Vanilla Choux Bun, Chocolate Cream Orange Caramel [G], [M], [N], [E]

Coffee, Tea & Petit Fours [M], [SD]

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.





New Year's Eve Dinner

Tasting Menu £85

Welcome Canapes & Glass of Artelium 1662 Cuvée NV, English Sparkling Wine

VEGETARIAN

Baked Beetroots, Goat Cheese Red Chicory Salad, Puffed Wild Rice [SD], [M], [Mu]

Butternut Squash Risotto Leeks & Chives [G], [M], [SD]

Sweetcorn Veloute, Wild Mushroom Toast
Winter Truffles

[G], [M]

Twice Baked Cheese Souffle

Sweet Pepper Sauce

[M], [Mu], [E], [G], [SD], [Ce]

Vanilla Choux Bun, Chocolate Cream
Orange Caramel
[G], [M], [E], [N]

Coffee, Tea & Petit Fours [M], [SD]

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