



## New Year's Eve Menu

**Saturday 31<sup>st</sup> December 2016**

**£65 per person early sitting, from 5:30pm- 7:30pm**

(Last orders 7:45pm)

**£130 per person late sitting (including a glass of champagne on arrival) from 7:45pm- 11:00pm**

(Last orders 11:15pm)

Amuse bouche, Late sitting only

### Starters:

Lobster and crab bisque, lobster tartine

Tuna carpaccio, sweet and sour cabbage, sesame vinaigrette

Chicken & wild mushrooms fritters, lamb lettuce, pumpkin seeds

Salad of truffle & pecorino, pickled roots and dill, artichoke aioli

Foie gras and duck liver parfait, toasted brioche

### Main Courses:

Fillet of Basque beef Rossini, fine beans & celeriac, Madeira jus

Breast of "Poulet noir" confit leg and potato gnocchi fricassee, tarragon Velouté

Roasted Norwegian halibut, red wine glazed salsify & baby spinach

Steamed line caught seabass, imam bayaldi, coriander and yoghurt

Cep, leek & mature cheddar tart, roasted parsnips, hand picked leaves

### Sides:

Pomme Puree

Seasonal vegetables

### Dessert:

Charred banana pudding, caramelised banana, milk ice cream

Apple, hazelnut and praline cream mille feuille

Tropical fruits pavlova, coconut cream

Dark chocolate fondant, spiced ginger ice cream

Cheese trio, rosemary infused honey & water crackers

*Food allergies and intolerances must be notified before ordering:*

*Please speak to a manager or member of staff before ordering:*

*Menu is subject to seasonal and market availabilities.*

*Please note, a discretionary 12.5%. Service charge will be applied to your bill.*