

NEW YEAR'S EVE- SAMPLE

FIVE COURSE GASTRONOMIC DINNER WITH LIVE JAZZ TRIO - £185

AMUSE-BOUCHE

GOUGERES (v)

with truffle & brie

TUNA TARTAR

wonton crisps

FIRST

"HAND DIVED" SCOTTISH SCALLOPS

nduja sauce, shell baked

or

ROASTED CEPS (v)

chesnut mousse, oxalis

SECOND

PEKIN DUCK

rice paper, leek & cucumber, potato pavé, mandarin gel, sweet bean sauce

or

GLOBE ARTICHOKE (v)

pimiento & sun-dried tomato purée, smoked tofu, watercress oil

THIRD

CHAMPAGNE & PINK GRAPEFRUIT GRANITA (v)

FOURTH

BEEF WELLINGTON

celeriac purée, heritage carrots, shaved winter truffle

or

GRILLED OYSTER MUSHROOM (v)

pickled artichoke, potato purée, nasturtium leaves, mushroom jus (ve)

or

TURBOT

chinese cabbage, fish consommé, baby corn, baby turnips, oscietra caviar

FIFTH

GANACHE OF ORIGINAL IRISH CREAM (v)

biscoff crunch, pear sorbet

or

CHOCOLATE FONDANT (v)

white chocolate & gold leaf ganache, blood orange ice cream

or

BRITISH CHEESES (v)

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

hard pressed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

(v) Vegetarian

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.

Dishes cannot be modified.