

NEW YEAR'S EVE 2025

EARLY GASTRONOMIC DINNER

Join us from 5pm until 7pm

AMUSE-BOUCHE

FIRST

SMOKED SCALLOP

osietra caviar, champagne sabayon, chervil

SECOND

ROASTED BEEF TENDERLOIN

morel mushroom jus, parsnip & nutmeg puree, baby carrots, glazed shallot, black truffle

THIRD

DARK CHOCOLATE MARQUISE

blood orange gel, hazelnut brittle, grand marnier chantilly, gold leaf

COFFEE & PETIT FOURS

£95 per person

(v) Vegetarian (ve) Vegan

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.