



New Year's Eve

GALA DINNER MENU

Amuse-Bouche

Truffled Jerusalem Artichoke Velouté
chestnut espuma, crispy sage and chive oil

Native Lobster

Compressed apple, fennel, citrus, caviar and lobster bisque gel

Beef Carpaccio

Aged Parmesan, truffle mayonnaise, rocket and crispy capers

Hand-Dived Scallop

Cauliflower purée, Iberico ham crumb and brown butter

Burrata ^(V)

Heritage tomato, basil oil, pine nuts and aged balsamic

Lobster Ravioli

Shellfish bisque, samphire and tarragon oil

Wild Mushroom Risotto ^(V)

Black truffle, aged Parmesan and crispy mushrooms

Foie Gras Terrine

Fig compote, brioche and Sauternes jelly

Roasted Turbot

Champagne beurre blanc, baby leeks and trout roe

Beef Fillet Rossini

Potato pavé, foie gras, glazed shallot, black truffle and Madeira jus

Herb-Crusted Rack of Lamb

Potato fondant, ratatouille, baby vegetables and rosemary jus

Roasted Turbot

Crab gnocchi, spinach, Champagne beurre blanc and caviar

Truffle & Wild Mushroom Pithivier ^(V)

Potato fondant, seasonal vegetables and truffle Madeira sauce

Trio of Chocolate ^(V)

Triple chocolate delice, milk chocolate and raspberry tart, white chocolate and pistachio parfait

Tropical Verrine

Mango jelly, coconut lime sponge, passion fruit panna cotta, coconut cream, rum compressed pineapple, mango wafer

Salted Caramel and Peanut Delice

Banana ice cream, caramelised banana, peanut brittle

Truffle Brie

Honey roast pear, toasted pecan and black butter soda bread

Freshly Brewed Coffee or Tea

With homemade petit fours

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. ^(V) vegetarian ^(Vg) vegan

Our New Year's Eve entertainment will include live music from Soulstice Band and a DJ.

£220.00
per person

