



NEW YEAR'S EVE TASTING MENU

£90 PER PERSON

CANAPÉ & CHAMPAGNE RECEPTION

Jerusalem Artichoke Velouté

Wild Mushroom, Tarragon Oil, Smoked Cheese Croquette (GFA)

Cured Trout & Nori Ballotine

Dill Mayonnaise, Pickled Kohlrabi, Caviar, Tapioca Quaver (GF, DF)

Chargrilled Sirloin

Beef Cheek Pithivier, Beetroot & Thyme Fondant, Cavolo Nero, Bordelaise Sauce

Coconut Milk

Mango & Kaffir Lime (GF, DF)

Dark Chocolate Fondant Chocolate Aero, Milk Ice Cream, Mandarin

Coffee & Petit Fours

White Chocolate, Orange & Cranberry Fudge (GF)
Passion Fruit Marshmallow (GF)

Menu can be adapted to cater for dietary requirements

V - Vegetarian | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables.

