

* New Year's Eve Menu *

STARTERS

SALMON

Beetroot Cured Salmon, Gravadlax, Celeriac Rémoulade, Lovage Emulsion

GOAT'S CHEESE & FIG TART

Goat's Cheese & Fig Tart, Olive Tapenade, Caramelized Walnuts, Truffle Oil V

CHICKEN

Pancetta Wrapped Chicken & Pistachio Terrine, Toasted Pistachio, Rye Croûte, Pickled Mushrooms, Madeira Gel, Sel de Rose

CHAMPAGNE SORBET V

MAINS

BEEF

Fillet of Beef, Shallot Dauphinoise, Sautéed Kale, Glazed Shallots, Red Wine Jus

HAKE

Roast Hake, Saffron Pomme Anna, Celeriac, Pickled Fennel

ROAST ROOT VEGETABLE & BRIE WELLINGTON

Roast Root Vegetable, Red Onion Marmalade & Brie Wellington, Seasonal Vegetables & Redcurrant Jus V

DESSERTS

CHOCOLATE BOMB

Chocolate Bomb, Chocolate Mousse, Rum Gel, Passion Fruit Sorbet & Sauce

VEGAN CHOCOLATE MOUSSE

Vegan Chocolate Mousse, Marinated Raspberries, Baby Mint, Raspberry Sorbet V|VE

JAPANESE MESS

Matcha Meringue, Brandy Mascarpone Crèmeux, Marinated Raspberries, Jasmine Curd and Mango Sorbet & Gel V

PLATTER OF CHEESES

Served with Grapes, Fig Chutneys & Wafers V

TEA, COFFEE & TRUFFLES