



NEW YEAR'S EVE MENU

£129 PER PERSON INCLUDING A GLASS OF CHARLES HEIDSIECK CHAMPAGNE

AMUSE BOUCHE

Smoked Salmon & Chive Cone (F,G,D,E)

Roast Celeriac Cream, Truffle Cheese Crisini (D,CE,G)

Goat Curd & Confit Fig Tartlet (G,D,E,SD)

Egg Yolk Raviolo, Watercress Velouté (G,D,E)

Poached Scottish Langoustine, Cucumber Crab Roll, Bloody Marry Jelly, Avocado Puree, Crispy Capers
(F,D,CR,SD,E,MU)

Josper Roasted Beef Fillet, Braised Baby Gem Lettuce, Celeriac Puree, Girolle Mushroom, Bone Marrow &
Truffle Jus (D,CE,SD)

Goat Cheese Parfait, Cranberry Jam, Cocoa Nib Foam (D,E)

Saffron Poached Pear, Juniper & Pear Sorbet, Olive Oil Pear Sponge, Pear Crisp, Saffron Gel (G,E)

Allergy Key

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information