



## NEW YEAR'S EVE MENU

£119 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)

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

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

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

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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**