

New Years Eve 2025

Glass of champagne on arrival and at midnight

£75
PER PERSON

Amuse Bouche (Chefs Choice)

Starters

Beetroot-Cured Salmon Gravlax

Dill crème fraîche, cucumber ribbons, pickled shallots, caper berries

Roasted Butternut Velouté (v)

Toasted pumpkin seeds, whipped feta, herb oil

Classic Platter of Charcuterie

Toasted bread, cocktail gherkins, butter

Intermediate Course

King Scallop + Cauliflower

Seared scallop, cauliflower puree, crispy pancetta, brown butter

Pan-Roasted Sea Bass

Crushed new potatoes, fennel, champagne beurre Blanc

Wild Mushroom Risotto

ruffle oil parmesan crisps

Main Course

6Oz Beef Fillet "Rossini"

Truffle potato purée, spinach, madeira jus

Herb-Crusted Rack of Lamb

Dauphinoise potatoes, glazed carrots, rosemary jus

Wild Mushroom + Spinach Wellington (ve)

Roast vegetables, vegan jus

Desserts

Dark Chocolate Fondant

Salted caramel centre, vanilla bean ice creams

Champagne + Raspberry Cheesecake

Shortbread base, fresh berries

Festive Cheese Selection

British cheese trio, chutney, grapes, crackers