

NEW YEAR'S EVE

4-Course Dining Menu & Wine Pairings

CANAPES

Salmon Tartare & Caviar

Maple Glazed Ham
Pineapple & Chilli

Whipped Goats Cheese
Fig & Truffle Honey

-French 75-

STARTERS

Waldorf Salad
blue cheese, grapes, walnuts celery, apple (vgo)

Lobster & Crayfish Cocktail
bloody mary sorbet

Venison Tartare
Cotswold legbar yolk, hazelnut, shitake, celeriac

Isle of Mull Cheese soufflé
apple & endive salad

- Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot, France-
or

-Amodo Pinot Noir, IGT Pavia, Italy-

MAIN COURSES

Beef Wellington
salsify, pommes anna, rainbow chard, red wine jus (served pink)

Goosnargh Duck Breast
duck fat potatoes, crispy leg, green beans, crab apple jus

Gigha Halibut
sea vegetables, samphire, red pepper & lobster bisque

Vegetable Wellington
salsify, pommes anna, rainbow chard, miso

-Sancerre, La Gravelière, Joseph Mellot, France-
or

-Familla Zuccardi Brazos Malbec, Uco Valley, Mendoza, Argentina-
or

-Beaujolais-Villages, Pascal Clément, France-

DESSERTS

Lemon Tart
sloe gin sorbet

Sherry Trifle
amontillado sherry, raspberries, whipped cream

Dark Chocolate Delice
kirsch cherries, dark chocolate crumb, Chantilly

English Cheeses
sourdough crackers, quince

-Château Grand Jauga, Sauternes-
or

-Niepoort LBV-

Coffee & Petit Fours

£125 per guest

Reservations hold the table for the entire evening from 7pm,
diners are welcome to join our NYE Gala celebration from 10pm.